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TITLE 3—THE PRESIDENT

PROCLAMATION 2923

MOTHER'S DAY, 1951

BY THE PRESIDENT OF THE UNITED STATES
OF AMERICA

A PROCLAMATION

WHEREAS the strength of our Nation reflects the strength of the American home, which is based on the virtues fostered by the mothers of our country; and

WHEREAS, in recognition of the services rendered by American mothers, the Congress, by a joint resolution approved May 8, 1914 (38 Stat. 770), set aside the second Sunday in May as Mother's Day and lauded American mothers for their influence toward good government and their contributions to the moral and religious uplift of humanity:

NOW, THEREFORE, I, HARRY S. TRUMAN, President of the United States of America, do hereby direct the appropriate officials of the Government to arrange for the display of the flag of the United States on all public buildings on Mother's Day, May 13, 1951, and I call upon the people to display the flag on that day at their homes or other suitable places as a public expression of honor for our mothers.

IN WITNESS WHEREOF, I have hereunto set my hand and caused the Seal of the United States of America to be affixed.

DONE at the City of Washington this 26th day of April in the year of our Lord nineteen hundred and fifty-one, [SEAL] and of the Independence of the United States of America the one hundred and seventy-fifth.

HARRY S. TRUMAN

By the President:

DEAN ACHESON,
Secretary of State.

[F. R. Doc. 51-5052; Filed, Apr. 27, 1951;
2:59 p. m.]

PROCLAMATION 2924

ENLARGING HOVENWEEP NATIONAL MONUMENT,
COLORADO AND UTAH

BY THE PRESIDENT OF THE UNITED STATES
OF AMERICA
A PROCLAMATION

WHEREAS Proclamation No. 1654 of March 2, 1923, established the Hovenweep National Monument on certain public lands in southwestern Colorado and southeastern Utah for the purpose of protecting and preserving four groups of ruins including structures of the finest prehistoric masonry to be found in the United States; and

WHEREAS it has been determined that the public lands described and set apart as the said Hovenweep National Monument do not include the lands containing one of the said groups of ruins known as the Hackberry Ruin; and

WHEREAS another ruin, known as the Goodman Point Ruin, situated in the vicinity of the Hovenweep National Monument, has been found to be of significance comparable to, and suitable for preservation with, the ruins comprising the said Monument; and

WHEREAS it is deemed desirable in the public interest that the lands embracing the Hackberry Ruin and the Goodman Point Ruin be added to and reserved as parts of the Hovenweep National Monument:

NOW, THEREFORE, I, HARRY S. TRUMAN, President of the United States of America, under and by virtue of the authority vested in me by section 2 of the act of June 8, 1906 (ch. 3060, 34 Stat. 225, 16 U. S. C. 431), do proclaim that, subject to valid existing rights and the provisions of existing withdrawals, the following-described tracts of land in Colorado are hereby added to and reserved as parts of the Hovenweep National Monument:

NEW MEXICO PRINCIPAL MERIDIAN

T. 36 N., R. 20 W.,
Sec. 2, lot 8, and SE $\frac{1}{4}$ NW $\frac{1}{4}$.
T. 36 N., R. 17 W.,
Sec. 4, lot 2, and SW $\frac{1}{4}$ NE $\frac{1}{4}$.

Warning is hereby expressly given to all unauthorized persons not to appro-

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FEDERAL REGISTER

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appropriate, injure, destroy, or remove any feature of this monument and not to locate or settle upon any of the lands thereof.

The Director of the National Park Service, under the direction of the Secretary of the Interior, shall have the supervision, management, and control of the lands hereby added to this monument as provided in the act of Congress entitled "An Act To Establish a National Park Service, and for other purposes," approved August 25, 1916 (39 Stat. 535, 16 U. S. C. 1-3), and acts supplementary thereto or amendatory thereof.

IN WITNESS WHEREOF, I have hereunto set my hand and caused the Seal of the United States of America to be affixed,

DONE at the City of Washington this 26th day of April, in the year of our Lord nineteen hundred and fifty-five, one, and of the Independence of the United States of America the one hundred and seventy-fifth.

HARRY S. TRUMAN

By the President:

DEAN ACHESON,
Secretary of State.

[F. R. Doc. 51-5053; Filed, Apr. 27, 1951; 3:56 p. m.]

EXECUTIVE ORDER 10240

REGULATIONS GOVERNING THE SEPARATION FROM THE SERVICE OF CERTAIN WOMEN SERVING IN THE REGULAR ARMY, NAVY, MARINE CORPS, OR AIR FORCE

By virtue of the authority vested in me by the Army-Navy Nurses Act of 1947 (61 Stat. 41) and the Women's Armed Services Integration Act of 1948 (62 Stat. 356), and as Commander in Chief of the armed forces of the United States, I hereby prescribe the following regulations governing the separation from the service of certain women serving in the Regular Army, Navy, Marine Corps, or Air Force:

The commission of any woman serving in the Regular Army, the commission or warrant of any woman serving in the Regular Navy or the Regular Marine Corps, and the commission, warrant, or enlistment of any woman serving in the Regular Air Force under either of the above-mentioned acts may be terminated, regardless of rank, grade, or length of service, by or at the direction of the Secretary of the Army, the Secretary of the Navy, or the Secretary of the Air Force, respectively, (1) under the same circumstances, procedures, and conditions and for the same reasons under which a male member of the same armed force and of the same grade, rating or rank, and length of service may be totally separated from the service by administrative action, whether by termination of commission, termination of appointment, revocation of commission, discharge, or otherwise, or (2) whenever it is established under appropriate regulations of the Secretary of the department concerned that the woman (a) is the parent, by birth or adoption, of a child under such minimum age as the Secretary concerned shall determine, (b) has personal custody of a child under such minimum age, (c) is the step-parent of a child under such minimum age and the child is within the household of the woman for a period of more than thirty days a year, (d) is pregnant, or (e) has, while serving under such commission, warrant, or enlistment, given birth to a living child; and such woman may be totally separated from the service by administrative action by termination of commission, termination of appointment, revocation of commission, discharge, or otherwise.

HARRY S. TRUMAN

THE WHITE HOUSE,
April 27, 1951.

[F. R. Doc. 51-5062; Filed, Apr. 27, 1951; 4:27 p. m.]

EXECUTIVE ORDER 10241

AMENDING EXECUTIVE ORDER NO. 9835 ENTITLED "PRESCRIBING PROCEDURES FOR THE ADMINISTRATION OF AN EMPLOYEES LOYALTY PROGRAM IN THE EXECUTIVE BRANCH OF THE GOVERNMENT"

By virtue of the authority vested in me by the Constitution and statutes of the United States, including the Civil Service Act of 1883 (22 Stat. 403) as amended, and section 9A of the act approved August 2, 1939 (5 U. S. C. 118j), and as President of the United States, it is ordered that paragraph 1 of Part V of Executive Order No. 9835 of March 21, 1947, entitled "Prescribing Procedures for the Administration of an Employees Loyalty Program in the Executive Branch of the Government", be, and it is hereby, amended to read as follows:

"1. The standard for the refusal of employment or the removal from employment in an executive department or agency on grounds relating to loyalty shall be that, on all the evidence, there is a reasonable doubt as to the loyalty of the person involved to the Government of the United States."

HARRY S. TRUMAN

THE WHITE HOUSE,
April 28, 1951.

[F. R. Doc. 51-5071; Filed, Apr. 30, 1951;
10:14 a. m.]

REORGANIZATION PLAN NO. 1 OF 1951

Prepared by the President and Transmitted to the Senate and the House of Representatives in Congress Assembled, February 19, 1951, Pursuant to the Provisions of the Reorganization Act of 1949, Approved June 20, 1949¹

RECONSTRUCTION FINANCE CORPORATION

SECTION 1. *Administrator of the Corporation.* There is hereby established the office of Administrator of the Reconstruction Finance Corporation, herein after referred to as the Administrator. The Administrator shall be appointed by the President by and with the advice and consent of the Senate and shall receive compensation at the rate of \$17,500 per annum.

SEC. 2. *Deputy Administrator.* There is hereby established the office of Deputy Administrator of the Reconstruction Finance Corporation, who shall be appointed by the President by and with the advice and consent of the Senate, shall receive compensation at the rate of \$16,000 per annum, shall perform such duties as the Administrator may from time to time designate, and shall be Acting Administrator and perform the functions of the Administrator, including his functions as a member and the Chairman of the Loan Policy Board herein-

after provided for, during the absence or disability of the Administrator or in the event of a vacancy in the office of Administrator.

SEC. 3. *Other employment prohibited.* No person shall while holding the office of Administrator or Deputy Administrator engage in any business, vocation, or employment other than that involved in the holding of such office.

SEC. 4. *Loan Policy Board.* There is hereby established the Loan Policy Board of the Reconstruction Finance Corporation, which shall be composed of the following members, all ex officio: The Administrator, as Chairman, the Deputy Administrator, as Vice Chairman, the Secretary of the Treasury, the Secretary of Commerce, and one other member who shall be designated from time to time by the President from among the officers of the United States who are required to be appointed by and with the advice and consent of the Senate. Either of the said Secretaries and the said designee of the President may designate an officer of his department or agency to act in his stead as a member of the Loan Policy Board with respect to any matter or matters.

SEC. 5. *Functions transferred to Administrator.* All functions of the Board of Directors of the Reconstruction Finance Corporation, including those of the members and chairman of the said Board and including those with respect to the management of the Corporation, are hereby transferred to the Administrator, except as the said functions are otherwise vested by the provisions of sections 6 and 7 of this reorganization plan.

SEC. 6. *General policies.* The Loan Policy Board shall establish general policies (particularly with reference to the public interest involved in the granting and denial of applications for financial assistance by the Corporation and with reference to the coordination of the functions of the Corporation with other activities and policies of the Government) which shall govern the granting and denial of applications for financial assistance by the Corporation.

SEC. 7. *Financial assistance procedure.* All applications for loans or other financial assistance totaling in excess of \$100,000 to any borrower shall be referred to a board of review, and such board shall submit a recommendation in each case to the Administrator. Any board of review shall consist of not less than five persons who shall be designated by the Administrator from among personnel of the Corporation having major responsibilities assigned to them and who shall receive no additional compensation for service hereunder. Whenever any loan or purchase of obligation shall be approved or declined in any case wherein the board of review has recommended otherwise, the Administrator shall place in the records of the Corporation a memorandum setting forth his reasons for granting or denying the financial assistance involved.

SEC. 8. *Delegation of functions.* The Administrator may from time to time make such provisions as he shall deem appropriate with respect to the performance by any officer, employee, or administrative unit under his jurisdiction of any function of the Administrator under the provisions of this reorganization plan.

SEC. 9. *Abolition of present Board.* The Board of Directors of the Reconstruction Finance Corporation, including the offices of the members of such Board, is hereby abolished, and the Administrator shall provide for winding up any outstanding affairs of the said Board not otherwise provided for in this reorganization plan.

SEC. 10. *Effective date.* Sections 4 to 9, inclusive, of this reorganization plan shall become effective when, and not until, the Administrator first appointed hereunder enters upon office pursuant to the provisions of this reorganization plan.

[F. R. Doc. 51-5070; Filed, Apr. 30, 1951;
8:45 a. m.]

LETTERS OF APRIL 27, 1951

[DESIGNATION OF ACTING DEFENSE PRODUCTION ADMINISTRATOR]

THE WHITE HOUSE

WASHINGTON

APRIL 27, 1951.

Mr. E. T. GIBSON
Deputy Defense Production Administrator
Defense Production Administration
Washington, D. C.

DEAR MR. GIBSON:

I hereby designate you Acting Defense Production Administrator effective upon the resignation of Mr. William H. Harrison, present Defense Production Administrator. You will serve in this capacity until Mr. Harrison's successor assumes office.

You are authorized to serve without compensation during the period of your incumbency as Acting Defense Production Administrator. While serving in this capacity the exemptions generally applicable to employees serving without compensation are extended to you, and the requirements of Section 301 of Executive Order 10182, as amended by Executive Order 10205, are waived.

During the period of your incumbency as Acting Defense Production Administrator, you are authorized to exercise all the powers delegated to the Defense Production Administrator except those powers relating to voluntary agreements under Section 708 of the Defense Production Act, which powers are temporarily transferred to the Director of Defense Mobilization.

Very truly yours,

HARRY S. TRUMAN

[F. R. Doc. 51-5112; Filed, Apr. 30, 1951;
12:52 p. m.]

¹ Effective April 30, 1951, under the provisions of section 6 of the act; published pursuant to section 11 of the act (Pub. Law 109, 81st Cong.)

[DELEGATION OF POWERS RELATING TO
VOLUNTARY AGREEMENTS UNDER DE-
FENSE PRODUCTION ACT]

APRIL 27, 1951.

Honorable CHARLES E. WILSON
Director
Office of Defense Mobilization
Washington, D. C.

DEAR MR. WILSON:

At your suggestion, I have designated Mr. E. T. Gibson, Deputy Defense Production Administrator, as Acting Defense Production Administrator during the period between Mr. Harrison's resignation and the assumption of office of Mr. Harrison's successor.

During the period of Mr. Gibson's incumbency as Acting Defense Production Administrator, I hereby delegate to you the powers relating to voluntary agreements delegated to the Defense Production Administrator under Section 708 of the Defense Production Act.

Very truly yours,

HARRY S. TRUMAN

[F. R. Doc. 51-5113; Filed, Apr. 30, 1951;
12:52 p. m.]

RULES AND REGULATIONS

TITLE 7—AGRICULTURE

Chapter IX—Production and Mar- keting Administration (Marketing Agreements and Orders), Depart- ment of Agriculture

PART 907—MILK IN THE MILWAUKEE, WIS- CONSIN, MARKETING AREA

ORDER AMENDING ORDER REGULATING HANDLING

§ 907.0 *Findings and determinations.* The findings and determinations hereinafter set forth are supplementary and in addition to the findings and determinations previously made in connection with the issuance of the aforesaid order and all of said previous findings and determinations are hereby ratified and affirmed, except insofar as such findings and determinations may be in conflict with the findings and determinations set forth herein.

(a) *Findings upon the basis of the hearing record.* Pursuant to the provisions of the Agricultural Marketing Agreement Act of 1937, as amended (7 U. S. C. 601 et seq.), and the applicable rules of practice and procedure, as amended, governing the formulation of marketing agreements and marketing orders (7 CFR Part 900), a public hearing was held upon a proposed marketing agreement and certain proposed amendments to the order regulating the handling of milk in the Milwaukee, Wisconsin, marketing area. Upon the basis of the evidence introduced at such hearing and the record thereof, it is found that:

(1) The said order as hereby amended, and all of the terms and conditions thereof, will tend to effectuate the declared policy of the act.

(2) The parity prices of milk as determined pursuant to section 2 of the act are not reasonable in view of the price of feeds, available supplies of feeds and other economic conditions which affect market supply and demand for milk in the said marketing area, and the minimum prices specified in the order as hereby amended, are such prices as will reflect the aforesaid factors, insure a sufficient quantity of pure and wholesome milk and be in the public interest; and

(3) The said order as hereby amended, regulates the handling of milk in the same manner as and is applicable only to persons in the respective classes of industrial and commercial activity specified in a marketing agreement upon which a hearing has been held.

(b) *Additional findings.* It is hereby found and determined that good cause exists for making this order, amending the order effective on May 1, 1951. Such action is necessary in the public interest in order to reflect current marketing conditions and to insure the production of an adequate supply of milk. Accordingly, any further delay in the effective date of this order amending the order will seriously threaten the orderly marketing of milk in the Milwaukee marketing area. The provisions of the said amendatory order are well known to handlers and producers, the public hearing having been held on April 17, 1951, and no special preparation is necessary to comply therewith by the persons affected thereby. Therefore, it would be contrary to the public interest to delay the effective date of this amendment for 30 days after its publication in the FEDERAL REGISTER. (See section 4 (c) Administrative Procedure Act, Pub. Law 404, 79th Cong., 60 Stat. 237.)

(c) *Determinations.* It is hereby determined that handlers (excluding co-operative associations or producers who are not engaged in processing, distributing or shipping milk covered by this order amending the order) of more than 50 percent of the volume of the milk covered by this order amending the order, which is marketed within the said marketing area, refused or failed to sign the proposed marketing agreement regulating the handling of milk in the said marketing area, and it is hereby further determined that:

(1) The refusal or failure of such handlers to sign said marketing agreement tends to prevent the effectuation of the declared policy of the act;

(2) The issuance of this order amending the order is the only practical means, pursuant to the declared policy of the act, of advancing the interests of producers of milk which is produced for sale in the said marketing area; and

(3) The issuance of this order amending the order is approved or favored by at least two-thirds of the producers who

during the determined representative period (February 1951) were engaged in the production of milk for sale in the said marketing area.

ORDER RELATIVE TO HANDLING

It is therefore ordered, That on and after the effective date hereof the handling of milk in the Milwaukee, Wisconsin, marketing area shall be in conformity to and in compliance with the terms and conditions of the aforesaid order, as amended, and as hereby further amended, and the aforesaid order, as amended, is hereby further amended as follows:

1. Delete § 907.72, paragraph (b) of § 907.30, and paragraph (b) of § 907.80.

2. In § 907.31 (a) delete the words "including for the months of April through July such producer's deliveries of base milk and excess milk."

3. In § 907.71, delete, in its entirety, the introductory language following the title and prior to the first colon therein and substitute the following: "For each month the market administrator shall compute for each handler the uniform price per hundredweight of producer milk in the following manner."

4. In § 907.80 (a) delete the phrase "of the months of August through March" and substitute the word "month".

5. Delete § 907.90 and substitute the following:

§ 907.90 *Producer handlers.* Sections 907.40 to 907.47, 907.50 to 907.51, 907.60 to 907.61, 907.70 to 907.71, and 907.80 to 907.85, inclusive, shall not apply to a producer handler.

(Sec. 5, 49 Stat. 753, as amended; 7 U. S. C. and Sup., 608c)

Issued at Washington, D. C. this 30th day of April 1951, to be effective on and after the 1st day of May 1951.

[SEAL] CHARLES F. BRANNAN,
Secretary of Agriculture.

[F. R. Doc. 51-5101; Filed, Apr. 30, 1951;
11:08 a. m.]

TITLE 14—CIVIL AVIATION

Chapter I—Civil Aeronautics Board

Subchapter A—Civil Air Regulations

[Supp. 2, Amdt. 13]

PART 60—AIR TRAFFIC RULES

MINIMUM EN ROUTE INSTRUMENT ALTITUDES

The minimum en route instrument altitude alterations appearing hereinafter are adopted when indicated in order to promote safety of the flying public. Compliance with the notice, procedures, and effective date provisions of section 4 of the Administrative Procedure Act would be impracticable and contrary to the public interest, and therefore is not required. Part 60 is amended as follows:

1. Section 60.17-13 *Green Civil Airway No. 3* is amended by adding:

RULES AND REGULATIONS

5. Section 60.17-104 *Amber Civil Airway No. 4* is amended to read in part:

From—	To—	Minimum altitude
Youngstown, Ohio (VOR), via radial 106.	Mercer (INT), Pa.....	2,600
Mercer (INT), Pa.....	Philipsburg, Pa. (VOR), via radial 289.	4,000
Philipsburg, Pa. (VOR), via radial 105.	Selingsgrove, Pa. (VOR), via radial 287.	4,000
Selingsgrove, Pa. (VOR), via radial 101.	Slatington (INT), Pa.	4,000
Slatington (INT), Pa.	Allentown, Pa. (VOR), via radial 283.	3,000
Allentown, Pa. (VOR), via radial 119.	Bellemead (INT), Pa.	2,500
Bellemead (INT), Pa., via Allentown, Pa. (VOR), radial 119.	New Brunswick (INT), N. J.	2,000
New Brunswick (INT), N. J., via Allentown, Pa. (VOR), radial 119.	Matawan, N. J. (VAR), via VAR.	1,500
Allentown, Pa. (VOR), via radial 105. ¹	Linden, N. J. (RBN), via RBN.	2,500
Allentown, Pa. (VOR), via radial 90. ¹	Caldwell, N. J. (VOR), via radial 273.	2,500
Selingsgrove, Pa. (VOR), via altitude radial 86. ¹	Int. Selingsgrove, Pa. (VOR), altitude radial 86 and Caldwell, N. J. (VOR) altitude radial 288.	4,000
Int. Selingsgrove, Pa. (VOR), altitude radial 86 and Caldwell, N. J. (VOR), altitude radial 288. ¹	Caldwell, N. J. (VOR), via altitude radial 288.	2,700
Philipsburgh, Pa. (VOR), via altitude radial 120. ¹	Allentown, Pa. (VOR), via altitude radial 268.	4,000

¹ This route is associated with this airway, since the route lies within the control area established for this airway.

² 3,000'—minimum continuous VOR reception altitude.

³ 4,500'—minimum continuous VOR reception altitude.

2. Section 60.17-13 *Green Civil Airway No. 3* is amended to read in part:

From—	To—	Minimum altitude
Bellemead (INT), Pa..	New Brunswick (INT), N. J.	2,000
Slatington (INT), Pa..	Allentown, Pa. (LFR) (VOR), via LFR or VOR radial 283.	3,000

3. Section 60.17-14 *Green Civil Airway No. 4* is amended to read in part:

From—	To—	Minimum altitude
New Kingston, Pa. (FM).	Harrisburg, Pa. (LFR).	2,500

4. Section 60.17-15 *Green Civil Airway No. 5* is amended by adding:

From—	To—	Minimum altitude
Int. Douglas, Ariz. (VOR), radial 50 and Columbus, N. Mex. (VOR), radial 263.	Columbus, N. Mex. (VOR), via radial 263.	13,000

6. Section 60.17-209 *Red Civil Airway No. 9* is amended by adding:

From—	To—	Minimum altitude
San Diego, Calif. (VOR), via radial 93. ¹	Yuma, Ariz. (VOR), via radial 252 (eastbound).	9,000
Yuma, Ariz. (VOR), via radial 252.	Barrett Lake, Calif. (FM) (westbound).	9,000
Barrett Lake, Calif. (FM).	Jamul, Calif. (RBN), via San Diego (VOR) radial 93 (westbound).	6,000
Jamul, Calif. (RBN)...	San Diego, Calif. (VOR), via radial 93 (westbound).	4,500
Yuma, Ariz. (VOR), via VOR direct.	Gila Bend, Ariz. (VOR), via VOR direct.	5,000
Yuma, Ariz. (VOR), via altitude radial 55.	Gila Bend, Ariz. (VOR), via altitude radial 265.	5,000

¹ 3,000'—minimum crossing altitude at San Diego (VOR), eastbound.

7. Section 60.17-212 *Red Civil Airway No. 12* is amended to read in part:

From—	To—	Minimum altitude
Erie, Pa. (LFR) (VOR), via LFR or VOR radial 127.	Philipsburg, Pa. (LFR) (VOR) via LFR or VOR radial 310.	4,000

¹ 8,000'—minimum continuous VOR reception altitude.

8. Section 60.17-248 *Red Civil Airway No. 48* is amended to read in part:

From—	To—	Minimum altitude
Canton (INT), Mont..	Sixteen (INT), Mont..	11,000
Sixteen (INT), Mont..	Livingston, Mont. (LFR):	
	Southbound.....	10,000
	Northbound.....	11,000

9. Section 60.17-283 *Red Civil Airway No. 83* is amended by adding:

From—	To—	Minimum altitude
Tucson, Ariz. (VOR), via direct VOR. ¹	Douglas, Ariz. (VOR), via direct VOR.	10,000
Douglas, Ariz. (VOR), via radial 50.	Int. Douglas, Ariz. (VOR), radial 50 and Columbus, N. Mex. (VOR) radial 263.	13,000

¹ 8,000'—minimum crossing altitude at Tucson (VOR), eastbound.

10. Section 60.17-649 *Blue Civil Airway No. 49* is amended to read in part:

From—	To—	Minimum altitude
Millville, N. J. (LFR)...	Int. NW crs. Millville, N. J. (LFR) and E crs. New Castle, Del. (LFR).	1,600
Int. NW crs. Millville, N. J. (LFR) and E crs. New Castle, Del. (LFR).	Boothwyn (INT), Pa.	1,800

11. Section 60.17-669 *Blue Civil Airway No. 69* is amended to read in part:

From—	To—	Minimum altitude
Jerseyville (INT), Mo..	Quincy, Ill. (RBN)...	2,000

12. Section 60.17-1001 *Direct Routes; Northeast United States* is amended by adding:

From—	To—	Minimum altitude
New Castle, Del. (LFR).	Millville, N. J. (LFR).	1,600
Philadelphia, Pa. (LFR).	Atlantic City, N. J. (LFR).	1,500
New Castle, Del. (LFR).	Int. E crs. New Castle, Del. (LFR) and N crs. Atlantic City, N. J. (LFR).	1,500
Int. S crs. Erie, Pa. (LFR) and SW crs. Buffalo, N. Y. (LFR).	Dunkirk, N. Y. (RBN).	3,500
Knoxville, Tenn. (LFR).	McDonald (INT), W. Va., via Glenbrook, Ky. (VAR).	6,000

13. Section 60.17-1003 *Direct Routes; Southwest United States* is amended by adding:

From—	To—	Minimum altitude
Half Moon Bay, Calif. (FM).	Newark, Calif. (RBN).	4,500
San Francisco, Calif. (LFR).	Newark, Calif. (RBN).	4,500
Gila Bend, Ariz. (VOR), via direct VOR.	Tucson, Ariz. (VOR), via direct VOR.	7,000
Gila Bend, Ariz. (VOR), via VOR altitude radial 122.	Tucson, Ariz. (VOR), via VOR altitude radial 272.	7,000

(Sec. 205, 52 Stat. 984, as amended; 49 U. S. C. 425. Interpret or apply sec. 601, 52 Stat. 1007, as amended; 49 U. S. C. 551)

These rules shall become effective May 3, 1951.

[SEAL] J. S. MARRIOTT,
Acting Administrator of
Civil Aeronautics.

[F. R. Doc. 51-4952; Filed, Apr. 30, 1951; 8:46 a. m.]

Chapter II—Civil Aeronautics Administration, Department of Commerce

PART 506—AIRWORTHINESS DIRECTIVES RECORDATION

Acting pursuant to authority appearing in sections 308 and 503 of the Civil Aeronautics Act of 1938, as amended, and in accordance with sections 3 and 4 of the Administrative Procedure Act, I hereby adopt Part 506 to read as follows:

Sec.

506.1 Basis and purpose.

506.2 Requirements.

AUTHORITY: §§ 506.1 and 506.2 issued under sec. 205, 52 Stat. 984, as amended; 49 U. S. C. 425. Interpret or apply sec. 503, 52 Stat. 1006; 49 U. S. C. 523.

§ 506.1 *Basis and purpose.* The basis for this part is found in section 503 (g) of the Civil Aeronautics Act of 1938, as amended. The purpose of the regulations in this part is to require recordation of the extent of compliance and noncompliance with all outstanding airworthiness directives applicable to an aircraft or to major components thereof.

§ 506.2 *Requirements.* When the date of transfer of ownership of an aircraft precedes the final date for compliance with any published airworthiness directives applicable to that aircraft or a major component thereof, the owner, prior to the transfer of ownership, shall record in the appropriate logbook, or other historical record, the extent of his compliance and noncompliance with those directives.

This part shall become effective May 1, 1951.

[SEAL]

S. J. MARRIOTT,
Acting Administrator of
Civil Aeronautics.

[F. R. Doc. 51-4953; Filed, Apr. 30, 1951;
8:46 a. m.]

[Amdt. 47]

PART 600—DESIGNATION OF CIVIL AIRWAYS CIVIL AIRWAY ALTERATIONS

The civil airway alterations appearing hereinafter have been coordinated with the civil operators involved, the Army, the Navy, and the Air Force, through the Air Coordinating Committee, Airspace Subcommittee, and are adopted when indicated in order to promote safety of the flying public. Compliance with the notice, procedures, and effective date provisions of section 4 of the Administrative Procedure Act would be impracticable and contrary to public interest, and therefore is not required.

Part 600 is amended as follows:

1. Section 600.11 is amended to read:

§ 600.11 *Green civil airway No. 1 (U. S.-Canadian Border via Millinocket,*

Maine, to the U. S.-Canadian Border). From the intersection of the east course of the Megantic, Quebec, Canada, radio range and the U. S.-Canadian Border via the Millinocket, Me., radio range station to the intersection of the east course of the Millinocket, Me., radio range and the U. S.-Canadian Border.

2. Section 600.602 is amended to read:

§ 600.602 *Blue civil airway No. 2 (Montgomery, Ala., to Erie, Pa.).* From the intersection of the southeast course of the Craig, Ala., AFB radio range and the south course of the Birmingham, Ala., radio range via the Birmingham, Ala., radio range station; the intersection of the north course of the Birmingham, Ala., radio range and the southwest course of the Chattanooga, Tenn., radio range via the Chattanooga, Tenn., radio range station to the intersection of the northeast course of the Chattanooga, Tenn., radio range and the west course of the Knoxville, Tenn., radio range. From the Elkins, W. Va., radio marker station via the Pittsburgh, Pa., radio range station; the Butler, Pa., non-directional radio beacon; the intersection of the east course of the Youngstown, Ohio, radio range and the south course of the Erie, Pa., radio range to the Erie, Pa., radio range station.

3. Section 600.606 is amended to read:

§ 600.606 *Blue civil airway No. 6 (Abilene, Tex., to Muskegon, Mich.).* From the Abilene, Tex., radio range station via the Wichita Falls, Tex., radio range station to the intersection of the northeast course of the Wichita Falls, Tex., radio range and the south course of the Oklahoma City, Okla., radio range. From the Walnut Ridge, Mo., omnirange station to the Farmington, Mo., omnirange station. From the intersection of the southeast course of the Scott AFB, Belleville, Ill., radio range and a point 25 miles southeast of the Scott AFB, Belleville, Ill., radio range station via the Scott AFB, Belleville, Ill., radio range station to the intersection of the northwest course of the Scott AFB, Belleville, Ill., radio range and the southwest course of the Springfield, Ill., radio range. From the Springfield, Ill., radio range station via the Peoria, Ill., radio range station to the intersection of the north course of the Peoria, Ill., radio range and the northeast course of the Burlington, Iowa, radio range. From the intersection of the west course of the Goshen, Ind., radio range and the south course of the South Bend, Ind., radio range via the South Bend, Ind., radio range station to the intersection of the north course of the South Bend, Ind., radio range and the northeast course of the Chicago, Ill., radio range. From the intersection of the northeast course of the Chicago, Ill., radio range and the southwest course of the Grand Rapids, Mich., radio range to the Muskegon, Mich., radio range station.

4. Section 600.631 is amended to read:

§ 600.631 *Blue civil airway No. 31 (Quincy, Ill., to Madison, Wis.).* From the Quincy, Ill., omnirange station to the Burlington, Iowa, omnirange station. From the intersection of the west course

of the Peoria, Ill., radio range and the south course of the Moline, Ill., radio range to the Moline, Ill., radio range station. From the intersection of the southwest course of the Madison, Wis., radio range and the northwest course of the Rockford, Ill., radio range to the Madison, Wis., radio range station.

(Sec. 205, 52 Stat. 984 as amended; 49 U. S. C. 425. Interpret or apply sec. 302, 52 Stat. 985, as amended; 49 U. S. C. 452)

This amendment shall become effective 0001 e. s. t. May 1, 1951.

[SEAL]

J. S. MARRIOTT,
Acting Administrator of
Civil Aeronautics.

[F. R. Doc. 51-4896; Filed, Apr. 27, 1951;
8:48 a. m.]

[Amdt. 50]

PART 601—DESIGNATION OF CONTROL AREAS, CONTROL ZONES, AND REPORTING POINTS

MISCELLANEOUS AMENDMENTS

The control area, control zone and reporting point alterations appearing hereinafter have been coordinated with the civil operators involved, the Army, the Navy and the Air Force, through the Air Coordinating Committee, Airspace Subcommittee, and are adopted when indicated in order to promote safety of the flying public. Compliance with the notice, procedures, and effective date provisions of section 4 of the Administrative Procedure Act would be impracticable and contrary to public interest, and therefore is not required. Part 601 is amended as follows:

1. Section 601.11 is amended by changing caption to read: "*Green civil airway No. 1 control areas (U. S.-Canadian Border via Millinocket, Maine, to the U. S.-Canadian Border)*".

2. Section 601.13 *Green civil airway No. 3 control areas (San Francisco, Calif., to New York, N. Y.)* is amended between the Rock River, Wyo., omnirange station and the Cheyenne, Wyo., omnirange station by adding the following portion: "including all that area bounded on the south and west by Green civil airway No. 3 and on the northeast by the Rock River-Cheyenne direct en route radials;" and is amended between the Omaha, Nebr., omnirange station and the Chicago Heights, Ill., omnirange station by adding the following portion: "from the Omaha, Nebr., omnirange station to the Des Moines, Iowa, omnirange station via the direct en route and 15° south altitude change radials, including all that area bounded on the west by Amber civil airway No. 4, on the north by Green civil airway No. 3 and on the south by the Omaha-Des Moines direct en route radials; from the Des Moines, Iowa, omnirange station to the Iowa City, Iowa, omnirange station via the direct en route and 15° north and south altitude change radials; from the Iowa City, Iowa, omnirange station to the Moline, Ill., omnirange station via the direct en route and 15° south altitude change radials and from the Des Moines, Iowa, omnirange station to the Moline,

¹ In 16 F. R. 23, notice of intention to adopt this part was published, and interested persons were granted 15 days to submit written data, views, or arguments in regard thereto. Consideration has been given to all relevant matters presented.

Ill., omnirange station via the Des Moines-Iowa City and Moline-Iowa City direct en route radials and the 15° north and south altitude change radials; from the Moline, Ill., omnirange station to the Naperville, Ill., omnirange station via the direct en route and 15° north altitude change radials; from the Naperville, Ill., omnirange station to the Chicago Heights, Ill., omnirange station via the direct en route radials."

3. Section 601.14 *Green civil airway No. 4 control areas (Los Angeles, Calif., to Philadelphia, Pa.)* is amended before "Gage, Okla., omnirange station" by adding the following portion to read: "From the Amarillo, Tex., omnirange station to the Gage, Okla., omnirange station via the direct en route and 15° northwest altitude change radials including all that area bounded on the south and southeast by Green civil airway No. 4 and on the northwest by the Amarillo-Gage direct en route radials."

4. Section 601.15 *Green civil airway No. 5 control areas (Los Angeles, Calif., to Boston, Mass.)* is amended by adding the following portion to read: "From the Dallas, Tex., omnirange station to the Sulphur Springs, Tex., omnirange station via the direct en route and 15° north altitude change radials; from the Sulphur Springs, Tex., omnirange station to the Texarkana, Tex., omnirange station via the direct en route and 15° north altitude change radials."

5. Section 601.104 *Amber civil airway No. 4 control areas (Brownsville, Tex., to Minot, N. Dak.)* is amended by adding the following portions to read: "From the Austin, Tex., omnirange station to the Waco, Tex., omnirange station via the direct en route and 15° east altitude change radials;" and "From the Omaha, Nebr., omnirange station to the Sioux City, Iowa, omnirange station via the direct en route and 15° east altitude change radials; from the Sioux City, Iowa, omnirange station to the Sioux Falls, S. Dak., omnirange station via the direct en route and 15° east altitude change radials; from the Sioux Falls, S. Dak., omnirange station to the Huron, S. Dak., omnirange station via the direct en route and 15° southwest altitude change radials; from the Huron, S. Dak., omnirange station to the Aberdeen, S. Dak., omnirange station via the direct en route and 15° west altitude change radials."

6. Section 601.105 *Amber civil airway No. 5 control areas (Grand Isle, La., to Milwaukee, Wis.)*, is amended by adding the following portion to read: "From the Malden, Mo., omnirange station to the Farmington, Mo., omnirange station via the direct en route radials; from the Farmington, Mo., omnirange station to the St. Louis, Mo., omnirange station via the direct en route radials."

7. Section 601.211 is amended to read:

§ 601.211 *Red civil airway No. 11 control areas (Enid, Okla., to Boston, Mass.)*. All of Red civil airway No. 11 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Tulsa, Okla., omnirange station to the Neosho, Mo., omnirange station via

the direct en route and 15° north altitude change radials; from the Neosho, Mo., omnirange station to the Springfield, Mo., omnirange station via the direct en route radials; from the Springfield, Mo., omnirange station to the Vichy, Mo., omnirange station via the direct en route and 15° north altitude change radials; from the Vichy, Mo., omnirange station to the St. Louis, Mo., omnirange station via the direct en route and 15° north altitude change radials.

8. Section 601.231 is amended to read:

§ 601.231 *Red civil airway No. 31 control areas (Denver, Colo., to Minneapolis, Minn.)*. All of Red civil airway No. 31 including all that area within 5 miles either side of the direct en route radials from the Rapid City, S. Dak., omnirange station to the Philip, S. Dak., omnirange station via the direct en route radials; from the Philip, S. Dak., omnirange station to the Pierre, S. Dak., omnirange station via the direct en route radials; from the Pierre, S. Dak., omnirange station to the Huron, S. Dak., omnirange station via the direct en route radials including all that area bounded on the south by Red civil airway No. 31 and on the north by the Huron-Pierre direct en route radial; from the Huron, S. Dak., omnirange station to the Watertown, S. Dak., omnirange station via the direct en route radials.

9. Section 601.237 is amended to read:

§ 601.237 *Red civil airway No. 37 control areas (Dallas, Tex., to Gordonsville, Va.)*. All of Red civil airway No. 37 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Texarkana, Tex., omnirange station to the Little Rock, Ark., omnirange station via the direct and 15° north altitude change radials including all that area bounded on the south by Green civil airway No. 5, and on the southeast by Red civil airway No. 37 and on the northwest by the Texarkana-Little Rock direct en route radial; from the Little Rock, Ark., omnirange station to the Memphis, Tenn., omnirange station via the direct en route and 15° north altitude change radials including all that area bounded on the south by Red civil airway No. 37, on the southeast by Green civil airway No. 5 and on the north by the Little Rock-Memphis direct en route radials.

10. Section 601.246 is amended to read:

§ 601.246 *Red civil airway No. 46 control areas (Jamestown, N. Dak., to Rochester, Minn.)*. All of Red civil airway No. 46 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Aberdeen, S. Dak., omnirange station to the Watertown, S. Dak., omnirange station via the direct en route and 15° north altitude change radials.

11. Section 601.259 is amended to read:

§ 601.259 *Red civil airway No. 59 control areas (Garden City, Kans., to Oklahoma City, Okla.)*. All of Red civil airway No. 59 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Gage, Okla., omnirange station to the Oklahoma City, Okla., omnirange station via the direct en route and 15° south altitude change radials.

12. Section 601.271 is amended to read:

§ 601.271 *Red civil airway No. 71 control areas (El Paso, Tex., to Wichita Falls, Tex.)*. All of Red civil airway No. 71 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Roswell, N. Mex., omnirange station to the Lubbock, Tex., omnirange station via the direct en route and 15° north altitude change radials.

13. Section 601.602 is amended by changing the caption to read: "*Blue civil airway No. 2 control areas (Montgomery, Ala., to Erie, Pa.)*."

14. Section 601.605 *Blue civil airway No. 5 control areas (Galveston, Tex., to Salina, Kans.)* is amended by adding the following portion to read: "From the Bryan, Tex., omnirange station to the Waco, Tex., omnirange station via the direct en route and 15° east altitude change radials; from the Waco, Tex., omnirange station to the Dallas, Tex., omnirange station via the direct en route and 15° east altitude change radials."

15. Section 601.606 *Blue civil airway No. 6 control areas (Abilene, Tex., to Muskegon, Mich.)* is amended by adding the following portion to read: "From the Walnut Ridge, Mo., omnirange station to the Farmington, Mo., omnirange station via the direct en route and 15° west altitude change radials."

16. Section 601.613 is amended to read:

§ 601.613 *Blue civil airway No. 13 control areas (Houston, Tex., to Minneapolis, Minn.)*. All of Blue airway No. 13 including all that area 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Fort Smith, Ark., omnirange station to the Neosho, Mo., omnirange station via the direct en route and 15° west altitude change radials; from the Neosho, Mo., omnirange station to the Butler, Mo., omnirange station via the direct en route and 15° west altitude change radials; from the Butler, Mo., omnirange station to the Kansas City, Mo., omnirange station via the direct en route radials, including all that area bounded on the east by Blue civil airway No. 13, on the west by the Butler-Kansas City direct en route radials. From the Lamoni, Iowa, omnirange station to the Des Moines, Iowa, omnirange station via the direct en route and 15° east and west altitude change radials.

17. Section 601.630 *Blue civil airway No. 30 control areas (Brownsville, Tex., to Amarillo, Tex.)* is amended by adding the following portion to read: "From the

Lubbock, Tex., omnirange station to the Amarillo, Tex., omnirange station via the direct en route and 15° east altitude change radials."

18. Section 601.631 is amended to read:

§ 601.631 *Blue civil airway No. 31 control areas (Quincy, Ill., to Madison, Wis.)*. All of Blue civil airway No. 31 including all that area 5 miles either side of the direct en route radials from the Quincy, Ill., omnirange station to the Burlington, Iowa, omnirange station.

19. Section 601.670 is amended to read:

§ 601.671 *Blue civil airway No. 70 control areas (Ardmore, Okla., to Tulsa, Okla.)*. All of Blue civil airway No. 70 including all that area within 5 miles either side of the en route and altitude change radials and the area between the altitude change and en route radials from the Ardmore, Okla., omnirange station to the Tulsa, Okla., omnirange station via the direct en route and 15° east altitude change radials.

20. Section 601.1102 is amended to read:

§ 601.1102 *Control area extension (Minneapolis, Minn.)*. All that area within a 30 mile radius of the Minneapolis-St. Paul International Airport lying within the east, south and west quadrants of the Minneapolis radio range.

21. Section 601.1009 is amended to read:

§ 601.1009 *Control area extension (Augusta, Ga.)*. All that area within 5 miles either side of the centerline of the north-south runway of Bush Field, Augusta, Ga., extending to a point 30 miles south of Bush Field.

22. Section 601.1019 is amended to read:

§ 601.1019 *Control area extension (Nashville, Tenn.)*. From the Nashville, Tenn., radio range station extending 5 miles either side of the northeast course of the radio range to a point 30 miles northeast of the radio range station, and from the ILS localizer extending 5 miles either side of the localizer course to a point 30 miles south of the ILS localizer, including all the area within a 25-mile radius of the Nashville, Tenn., radio range station lying within the northwest and northeast quadrants of the Nashville radio range.

23. Section 601.1021 is added to read:

§ 601.1021 *Control area extension (Belleville, Ill.)*. All that area within a 25-mile radius of the Scott AFB radio range station, Belleville, Ill.

24. Section 601.1065 is amended to read:

§ 601.1065 *Control area extension (Biloxi, Miss.)*. All that area within a 25-mile radius of the Keesler AFB, Biloxi, Miss., radio range station, excluding Airspace Warning Areas.

25. Section 601.1089 *Control area extension (Covington, Ky.)* is revoked.

26. Section 601.1089 is added to read:

§ 601.1089 *Control area extension (Cincinnati, Ohio)*. From the Greater

Cincinnati Airport ILS localizer extending 5 miles either side of the localizer course to a point 20 miles south of the ILS outer marker including all that area bounded on the south by Latitude 38°52', on the northwest by Amber civil airway No. 6 and on the northeast by Red civil airway No. 18.

27. Section 601.1123 is amended to read:

§ 601.1123 *Control area extension (Birmingham, Ala.)*. All that area within a 25-mile radius of the Birmingham radio range station including the area 5 miles either side of the ILS localizer course extending from the localizer to a point 30 miles southwest of the localizer and excluding caution areas.

28. Section 601.1166 is amended to read:

§ 601.1166 *Control area extension (Mobile, Ala.)*. All that area within a 25-mile radius of the Mobile radio range station including the area 5 miles on the southwest side and 2 miles on the northeast side of the southeast course of the Mobile radio range extending from the radio range station to a point 10 miles southeast of the intersection of the southeast course of the Mobile radio range and the west course of the Pensacola, Fla., radio range, excluding the portion below 2,000 feet and above 20,500 feet which lies outside the continental limits of the U. S. and excluding caution areas.

29. Section 601.1243 is added to read:

§ 601.1243 *Control area extension (La Crosse, Wis.)*. Within a 25-mile radius of the La Crosse Airport from Green civil airway No. 2 on the southeast course of the La Crosse radio range extending clockwise to Red civil airway No. 36.

30. Section 601.1244 is added to read:

§ 601.1244 *Control area extension (Terre Haute, Ind.)*. Within 5 miles either side of the 2° True radial of the Terre Haute omnirange station extending from the omnirange station to a point 25 miles north.

31. Section 601.2131 is amended to read:

§ 601.2131 *Augusta, Ga., control zone*. Within a 5-mile radius of Bush Field, Augusta, Ga., extending 2 miles either side of the east and west courses of the Augusta, Ga., radio range to a point 10 miles west of the radio range station.

32. Section 601.4011 is amended to read:

§ 601.4011 *Green civil airway No. 1 (U. S.-Canadian Border via Millinocket, Maine, to the U. S.-Canadian Border)*. Millinocket, Me., radio range station.

33. Section 601.4208 is amended to read:

§ 601.4208 *Red civil airway No. 8 (Dayton, Ohio to Williamsport, Pa.)*. The intersection of the south course of the Dayton, Ohio radio range and the west course of the Wright-Patterson, Ohio, AFB radio range; the intersection of the east course of the Wright-Patterson, Ohio, AFB radio range and the south course of the Columbus, Ohio, radio

range; Williamsport, Pa., radio range station.

34. Section 601.4602 is amended by changing caption to read: "*Blue civil airway No. 2 (Montgomery, Ala., to Erie, Pa.)*."

35. Section 601.4631 is amended by changing caption to read: "*Blue civil airway No. 31 (Quincy, Ill., to Madison, Wis.)*."

(Sec. 205, 52 Stat. 984, as amended; 49 U. S. C. 425. Interpret or apply sec. 601, 52 Stat. 1007, as amended; 49 U. S. C. 551)

This amendment shall become effective 0901 e. s. t. May 1, 1951.

[SEAL]

J. S. MARRIOTT,
Acting Administrator of
Civil Aeronautics.

[F. R. Doc. 51-4897; Filed, Apr. 27, 1951;
8:48 a. m.]

TITLE 25—INDIANS

Chapter I—Bureau of Indian Affairs, Department of the Interior

Subchapter L—Irrigation Projects; Operation and Maintenance

PART 130—OPERATION AND MAINTENANCE CHARGES

BLACKFEET INDIAN IRRIGATION PROJECT, MONTANA

APRIL 23, 1951.

On March 22, 1951 there was published in the daily issue of the FEDERAL REGISTER notice of intention to modify §§ 130.130 *Basic agreement*, 130.131 *Excess water assessment* and paragraphs (a), (b), and (c) of § 130.132 *Payment*, of Title 25, Code of Federal Regulations, dealing with the irrigable lands of the Blackfeet Indian Irrigation Project, Montana. Interested persons were thereby given opportunity to participate in preparing the amendments by submitting data or written arguments within 30 days from date of publication of the notice.

Communications to the Area Director have been received protesting extension of certain provisions of the regulations heretofore promulgated and the effect of the proposed modification of certain provisions. The objection to the rescission of § 130.132 (b) is considered valid. Therefore, that section as heretofore published will be continued in full force and effect until further notice. All other protests are considered to be without justification; accordingly §§ 130.130, 130.131 and 130.132 are hereby amended as follows, to be effective for the season of 1951 and thereafter until further order:

§ 130.130 *Basic agreement*. Pursuant to the acts of Congress approved August 1, 1914, May 18, 1916 and March 7, 1928 (38 Stat. 583; 39 Stat. 142; 45 Stat. 210; 25 U. S. C. 385, 387), the basic rate of assessment of operation and maintenance charges against the irrigable lands under the Blackfeet Indian Irrigation Project, Montana, for the season of 1951 and until further notice, is hereby fixed at \$1.80 per acre per annum for the delivery of water, on an application basis, of not to exceed 1½ acre-feet per acre during each irrigation season.

RULES AND REGULATIONS

§ 130.131 *Excess water assessment.* Additional water may be delivered in excess of $1\frac{1}{2}$ acre-feet per acre per annum at the rate of \$1.00 per acre-foot or fraction thereof.

§ 130.132 *Payment.* (a) The assessments fixed in §§ 130.130 and 130.131 shall be due and payable at the time of the filing of the application for water. Payments must be made to the proper officer at Browning, Montana before water is delivered.

(b) Delinquent assessments which accrued prior to 1939 against land covered by an application for water shall not prevent the delivery of water for the calendar year 1939 and until further order.

— PAUL L. FICKINGER,
Area Director.

[F. R. Doc. 51-4992; Filed, Apr. 30, 1951;
8:54 a. m.]

TITLE 32A—NATIONAL DEFENSE, APPENDIX

Chapter III—Office of Price Stabilization, Economic Stabilization Agency

[Ceiling Price Regulation 23]

CPR 23—LIVE CATTLE

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.); Executive Order 10161 (15 F. R. 6105); Economic Stabilization Agency General Order 2 (16 F. R. 738) Delegation of Authority by the Secretary of Agriculture to the Economic Stabilization Agency with respect to the Allocation of Meat (16 F. R. 1272) and Economic Stabilization Agency General Order 5 (16 F. R. 1273) this Ceiling Price Regulation 23 is hereby issued.

STATEMENT OF CONSIDERATIONS

This regulation establishes maximum amounts which slaughterers who slaughter 10 or more cattle during an accounting period may pay for all steers, heifers, cows, stags, and bulls slaughtered during an accounting period and within 120 days of the date of purchase.

The regulation specifically exempts from the maximum payment restrictions, purchases of cattle from recognized farm youth organizations, and purchases of cattle exhibited in competition at a fair, show or exhibition.

The Necessity for the Present Regulation

Beef is an important cost of living item. About 44.1 percent of the consumers' meat diet in 1949 (excluding poultry) consisted of beef. Thus, if the cost of living is to be controlled, effective measures must be taken to stabilize beef prices. A major step in stabilizing beef prices is to control prices paid for live cattle.

Cattle prices have shown a sharp upward trend since last June although they were already near a record high level when the Korean conflict began. The increase in average prices per hundredweight at Chicago for choice steers, the most important source of beef at retail, is shown by the following table:

June 22, 1950.....	\$29.85
Jan. 26, 1951.....	34.93
Apr. 13, 1951.....	36.81

Nationally, average prices paid to farmers for beef cattle on June 15, 1950, were 137 percent of parity, which is an index of farmers' cost rates. Prices have advanced relative to parity as well as in dollars and cents since that time, as follows:

	Per cwt.	Percent of parity
June 15, 1950.....	\$23.70	137
Jan. 15, 1951.....	27.00	141
Mar. 15, 1951.....	29.70	151

The need for establishing uniform dollar-and-cent ceilings on wholesale prices for dressed beef has been set forth in the Statement of Considerations accompanying CPR 24, Dressed Beef and Wholesale Cuts. With a strong civilian and military demand for beef at the ceilings, cattle prices, if uncontrolled, are likely to crowd upward, place many slaughterers under hardship, and make it difficult to hold the wholesale and retail ceilings on beef.

The tendency for cattle prices to rise even though beef prices are under ceilings is caused in part by the varying operating efficiency and the varying degree of integration of slaughterers. If the supply of cattle and beef is inadequate for the demand, the low-cost slaughterers and those performing many processing operations are in position to bid strongly for cattle to obtain an increased share of the scarce supply. This places slaughterers with somewhat higher costs or doing little or no processing in a price squeeze.

Control over cattle prices that will provide generally fair and equitable margins for slaughterers is necessary to meet the requirements of the Defense Production Act. It also is an essential instrument in maintaining the beef ceilings at wholesale and retail and minimizing black market sales.

Distribution Regulation 1 of the Office of Price Stabilization is designed to hold demand of each packer for cattle to his fair share of the available offerings. This will place some restraint on buying, but, taken alone, is not deemed sufficient to hold cattle prices fully in line in view of the anticipated strong demand for beef.

From the over-all food production standpoint, a further rise in beef cattle prices is not justified. It would tend to divert feed and labor resources from other livestock, including dairy cattle, where maintenance of at least the present level of production is deemed desirable.

Basic Price Level Established

The regulation provides for two sets of maximum prices which slaughterers are permitted to pay, on the average, for cattle of the various grades. The first set of prices are effective for each slaughterer's first accounting period beginning on or after May 20, 1951; the second set becomes effective for accounting periods beginning on or after July 29, 1951. This latter set of prices are about $4\frac{1}{2}$ percent

lower than those which become effective in May. A further reduction of approximately this same amount will be instituted for the accounting period beginning on or after September 30, 1951.

The first set of prices are at about the level prevailing December 19, 1950, to January 25, 1951, specified as the base period in the General Ceiling Price Regulation. When that regulation was issued, the Director announced that he would establish controls on livestock prices. Moreover, that regulation froze most prices including beef prices at the January level. Therefore, persons who acquired an inventory of cattle after the January date did so with the knowledge that controls of live cattle prices were to be issued and prices were to be stabilized at the January levels. The prices fixed in the regulation are the lowest prices which would protect cattle feeders against inventory losses on cattle acquired before the freeze date. Feeder cattle are an essential part of beef production. They are the source of about 30 percent of the total beef supply. To set lower prices now would mean substantial inventory losses for some feeders and would disrupt normal channels of marketing.

As feeder inventories are sold, prices will be reduced effective July 29, 1951 and September 30, 1951. The level of prices reached after these reductions is generally fair and equitable for the following reasons: First, by providing three months before the first reduction and five months before the second one, it permits feeders a reasonable time in which to dispose of inventories acquired at higher prices. Moreover, the reduction takes place at a time when the numbers of livestock in feed lots are at a relatively low level. Second, the reduced levels of prices will be substantially above 100 percent of parity. The prices prevailing until July 29 will reflect about 135 percent of parity. Those pertaining for the period of July 29 to September 30 will reflect about 130 percent of parity, while those after September will reflect approximately 120 to 125 percent of parity. Third, the level of prices will be above the legal minimum of the highest price received during the period from May 24 to June 24, 1950, inclusive, as determined by the Secretary of Agriculture. The prices prevailing during this period were among the highest prices ever received up to that time and were sufficient to encourage a marked expansion in livestock numbers. Fourth, the level of prices for beef cattle will tend to prevent the disruption of milk production by bringing beef cattle prices more in line with dairy prices. Fifth, the level of prices prescribed are believed to be more than adequate in relation to total beef cattle production costs to maintain the present level of beef cattle numbers, and if feed supplies will permit, will undoubtedly lead to further expansion in beef cattle inventories.

The prices which slaughterers are permitted to pay for livestock are related to the dressed grade and the slaughter yield obtained. For example, the maximum prices which slaughterers in Chicago are allowed to pay, on the average,

during the accounting periods between May 20, 1951, and July 29, 1951, for cattle of various grades which have the dressing yields specified below as follows:

Dressed grade	Percent yield	Maximum price per cwt.
Prime.....	62	\$37.00
Choice.....	59	34.20
Good.....	56	31.50
Commercial.....	53	27.30
Utility.....	47	21.80
Cutter and canner.....	43	19.50

For cattle of each grade which yield more than the dressing yield specified above, correspondingly higher prices can be paid. It appears, for example, from data collected that the average yield on cattle slaughtered in Chicago and producing Prime grade carcasses is about 63 percent. For such cattle, the maximum amount the slaughterer can pay, on the average, and remain in compliance with this regulation, is about 57 cents per hundredweight higher than the price set forth above. Similarly, for cattle of each grade which yield less than the standard dressing yields listed, the maximum payment would be correspondingly lower.

Provisions of the Accompanying Regulation

This regulation prohibits a slaughterer, who has slaughtered in a particular establishment during an accounting period ten or more cattle, from purchasing (i) steers, heifers, cows and stags, and (ii) bulls, slaughtered by him in that establishment during that accounting period at an adjusted cost for each category in excess of the maximum permissible cost for each category. The regulation limits the total amount a slaughterer can legally pay for each category of cattle he slaughters in a monthly accounting period, on the basis of their dressed grades and yields. Use of this method is due to the fact that the grade and yield of the individual animal can only be determined accurately after slaughter. Moreover, no organization for official grading on a live basis is available. Cattle vary widely in value on the hoof, depending on the grade of beef they will produce and cattle of the same carcass grade vary substantially in their worth to the slaughterer depending on the amount of beef produced per 100 pounds of live weight. Hence, cattle prices are not suited to control by one over-all ceiling.

Maximum prices, called "maximum calculated prices" to be used by the slaughterer in determining the maximum permissible cost for his monthly drove will be calculated by each slaughterer separately for each category of cattle by a formula provided in the regulation. In the formula, the slaughterer will use the dressed beef ceilings, by grades, applicable to his establishment, under the provisions of CPR 24, Beef Carcasses and Wholesale Cuts. He will multiply these beef ceilings by conversion or yield factors specified in the regulation. To these products, he will add specified amounts, representing the approximate average difference between

the value of the by-products and the expense of buying cattle, killing, chilling the carcasses, preparing by-products, selling, administration, overhead and profit. The sums obtained are the maximum calculated prices for each grade of beef derived from all (i) steers, heifers, cows and stags, and (ii) bulls, slaughtered during the accounting period on which cost must be reported. These calculations are made by grades for all cattle except for bulls.

Determining the maximum permissible cost. To determine the maximum permissible cost for the cattle he slaughtered in his monthly accounting period, the slaughterer divides the chilled dressed weight of beef separately for each category of cattle by the applicable yield or conversion factors to obtain calculated live weights. These calculated live weights are multiplied by the maximum calculated prices, as determined above, applicable at the slaughtering establishment. The amounts obtained are added and the result is the maximum permissible cost for all (i) steers, heifers, cows and stags, and (ii) bulls, slaughtered during the accounting period on which cost must be reported. Here again the calculations are made by grades for all cattle except for bulls.

Basis for the maximum calculated prices. The conversion or yield factors specified in the regulation are based on reports by slaughterers of actual yields obtained from cattle of the various grades. By-product values were calculated from ceiling prices for the various items, and from by-product yield data obtained from industry sources. For most of these products, slaughterers' ceiling prices are the same over the entire United States.

In the western states, condemnations of livers run higher than the national average. Also, ceiling prices for hides produced in the western states are lower than those applicable in the rest of the country. To allow for these lower realizations, the specified additions referred to above for the net values of the by-products over expenses are 15 cents per hundredweight lower in states west of and including Montana, Wyoming, Colorado and New Mexico than in all other states.

Expense rates were based on data submitted by representative slaughterers in different sections of the United States. These expenses, particularly for selling, run higher on the better grades of cattle which are sold primarily to retailers than on the low grades of cattle sold largely to processors.

By computing the maximum calculated prices on an individual plant basis, the gross margins allowed, if cattle are purchased at the maximum prices, are relatively uniform for all slaughterers. They also are believed to be generally fair and equitable and to be adequate for nonprocessing slaughterers.

Adequacy of the maximum price differentials. The differentials between the ceilings for various grades of beef together with the differences in yield associated with the grades provide differentials between maximum calculated prices for live grades that are believed to be

adequate to encourage normal cattle finishing operations. These differentials on a live basis will be approximately as follows:

	Per cwt.
Prime (62 percent) over Choice (59 percent).....	\$2.85
Choice (59 percent) over Good (56 percent).....	2.70
Good (56 percent) over Commercial (53 percent).....	4.20

The feed required to make Choice cattle into Prime, with the indicated change in yield, will be substantially greater than to change Good cattle to Choice or to make Commercial cattle into Good. Hence, it is believed that the price relationships will not encourage producing undue numbers of Prime cattle which would be a wasteful use of feed resources. They will definitely encourage placing cattle that would produce Commercial and Good Carcasses, but are suitable for further finish, into the feedlot to be carried to a higher grade, thus adding to the beef supply.

When slaughterers are buying cattle at the maximum permissible cost, the various grades may not be selling at their individual maximums. Some may be under and some may be over their maximums, depending upon relative supply and demand. So long as the slaughterer's adjusted cost for the purchase of cattle of each category, slaughtered during the accounting period does not exceed the maximum permissible cost, individual or lot purchases at prices above the maximum calculated prices do not constitute a violation of the regulation.

No seasonal variation is provided directly in the regulation. However, since compliance is on a total drove basis, for each category of cattle, it will permit some of the usual seasonal variation by grades. In the spring, low grades usually are scarce and well-finished cattle fairly plentiful, so that slaughterers may be able to offset relatively strong prices for low grades by purchases of high grades at prices below their maximums. In the fall, high prices for well finished cattle may be offset by low prices for low grades which are relatively plentiful at that time.

How the Slaughterer Determines His Adjusted Cost

Costs to be included. To calculate his adjusted cost for compliance with the maximum permissible cost, the slaughterer must include the purchase cost of the cattle, including the transportation and feeding and bedding charges enroute specified in the regulation. If any of his cattle are slaughtered more than 10 days but not more than 120 days after purchase, he must add 70 cents per head per day for such cattle, beginning with the day of purchase. This amount roughly approximates at present prices the daily cost of feeding where cattle are being full-fed. It will tend to keep the reported cost of packer-fed cattle in line with the cost of those bought for immediate slaughter. Since cattle on feed will gain in carcass weight and grade, the maximum permissible cost is increased by feeding. Requiring slaughterers to add to the purchase cost an

allowance for feeding will minimize the use of cattle from the slaughterer's feedlot as a means of keeping in compliance on cattle slaughtered immediately after purchase.

Slaughterers, in determining their adjusted cost for compliance purposes, must add 20 cents per hundred pounds, live weight to the purchase weight of all cattle not bought at those public stockyards, other than auction markets, under the jurisdiction of the Secretary of Agriculture pursuant to the Packers and Stockyards Act of 1921, as amended. Since the range in value of live cattle due to variations in dressed grade and yield are wide, many producers prefer to sell on public markets because of the skilled selling service available there and the possibility of receiving bids from a greater number of skilled buyers than when selling at local points. However, selling on public stockyards involves greater expense to the seller for transportation, yardage and commission, and it involves greater shrink in transit which is only partially recovered by the practice of filling at such yards. The price differential provided by this regulation will help to maintain the normal pattern of movement of cattle through the usual marketing channels.

Permitted deductions. From the sum of the purchase cost, transportation, public market addition and feedlot addition, the slaughterer is allowed to make certain deductions in arriving at the adjusted cost.

First, he is permitted to take out the cost of any condemned cattle. This will remove the possibility that a slaughterer will be thrown out of compliance by unexpectedly high condemnations.

Second, slaughterers east of the line following the eastern shore of Lake Michigan, the eastern boundaries of Indiana, and the Ohio and Mississippi Rivers to the Gulf of Mexico are allowed to deduct up to 85 percent (but not exceeding \$1.25 per cwt.) of the freight paid on cattle they purchased at distant points and shipped to their plants for slaughter. Slaughterers located in other parts of the country may make deductions up to 50 percent of the freight (but not exceeding .75 per cwt.) paid on similar shipments. These deductions are permitted in order to enable slaughterers to continue normal purchases of live cattle in surplus areas and to maintain normal distribution of beef supplies. It is believed that these deductions will largely offset tissue shrink on shipped cattle and permit slaughterers located away from the surplus livestock to compete with slaughterers located close to the source of the supplies.

Separate compliance on bulls. The regulation requires cost compliance on bulls separately from other cattle. Demand for bulls for sausage production is likely to be especially strong. Since slaughterers handling all classes of cattle can pay more than the maximum for one class if they can buy others below their maximums, prices for bulls would be likely to be high relative to their maximum if they were grouped with other cattle. A limited number of slaughterers engaged primarily in sau-

sage production customarily slaughter nothing but bulls. Hence, if bulls sell above their maximum calculated prices, such slaughterers are not in position to stay in cost compliance through the lower cost of other cattle. Requiring all slaughterers to keep in compliance on bulls alone will help to hold bull prices in line with their maximum calculated prices and thus avoid hardship to specialized slaughterers who handle bulls exclusively. To carry out this provision, the regulation requires that bulls be bought and sold separately from other cattle.

Exemptions. Purchases of cattle from members of recognized farm youth organizations and purchases of show, fair or exhibition cattle, under specified conditions, are exempted from the pricing provisions of this regulation because such organizations and shows have a well-recognized educational value and stimulate interest in the improvement of livestock. To deter evasion all exempted purchases are subject to the record and reporting provisions of the regulation.

Conditions of purchase. The regulation requires that purchases of live cattle be made separately for each category of cattle and that animals be weighed separately for each category as far as possible. The slaughterer's adjusted cost is based on the purchase cost of cattle and the cattle are deemed purchased on the date of weighing.

Prohibition against evasion. The regulation contains a basic prohibition against the direct or indirect evasion of the provisions of the regulation. Among other examples of indirect evasion, section 5 (b) provides that a purchaser of cattle is prohibited from selling or transferring title to such animals to a slaughterer at a lower price than he paid for such animals unless he sells such animals to or transfers title to a slaughterer with whom he has no affiliation. The purpose of this provision is to prevent slaughterers from entering into special arrangements with affiliated cattle purchasers by virtue of which they are able to manipulate cattle cost figures and thus remain in apparent compliance with the regulation. The accompanying definition is intended to remove any doubt as to what is meant by the term "price * * * paid for such animals." This explanation is deemed desirable to avoid dispute as to the application of the principle to various plans differing in detail or in legal form.

Penalties. The regulation imposes the usual criminal penalties, civil enforcement actions and suits for damages provided by the Defense Production Act for violations of this regulation. In addition, a quota restriction penalty will be invoked against a slaughterer whose adjusted cost for a given establishment for a given accounting period exceeds his maximum permissible cost for that accounting period. This quota restriction penalty is deemed to be the most immediate and effective method of deterring violation of and facilitating compliance with the regulation.

Records and reports. The regulation stipulates that slaughterers and oper-

ators of slaughtering establishments must keep certain records to make possible a check on compliance with the maximum permissible cost provisions. Slaughterers must file a report with the Office of Price Stabilization on Form 13, "Drove Compliance Report," for each accounting period and for each establishment, showing adjusted cost of cattle and maximum permissible cost. Slaughterers must also file with the Office of Price Stabilization Form 14, "Slaughterer's Maximum Calculated Prices Statement," showing in detail the computation of the maximum calculated prices.

Findings of the Director of Price Stabilization

In light of these considerations, the Director of Price Stabilization finds (i) that the price of live cattle has risen unreasonably above the price prevailing during the period from May 24, 1950, to June 24, 1950, (ii) that such price increase has materially affected the cost of living and the national defense, (iii) the imposition of a ceiling is necessary to effectuate the purposes of the Defense Production Act of 1950, (iv) it is practicable and feasible to impose such ceiling, and (v) such ceiling will be generally fair and equitable to sellers and buyers of cattle and to sellers and buyers of related or competitive materials and services.

So far as practicable the Director of Price Stabilization gave due consideration to the national effort to achieve maximum production in furtherance of the Defense Production Act of 1950; to prices prevailing during the period from May 24, 1950, to June 24, 1950, inclusive; and to relevant factors of general applicability.

All provisions of this regulation, their effect upon business practices, cost practices or methods, or means or aids to distribution in the industry or industries affected, have been carefully considered. No provisions which might have the effect of requiring a change in such practices, means, aids or methods established in the industry or industries affected have been included in the regulation unless such provisions have been found necessary to achieve effective price control and to prevent circumvention or evasion of the regulation. To the extent that the provisions of this regulation compel or may operate to compel changes in business practices, cost practices or methods, or means or aids to distribution established in the industry or industries affected, such provisions are necessary to prevent circumvention or evasion of this regulation and of the Defense Production Act of 1950.

REGULATORY PROVISIONS

Sec.

1. What this regulation does.
2. Geographical applicability.
3. Conditions of purchase of live cattle.
4. Prohibition against purchasing live cattle at an adjusted cost in excess of the maximum permissible cost.
5. Prohibitions against evasion.
6. Exempt purchases.
7. Records.
8. Reports required of slaughterers.
9. General penalties.

Sec.
10. Quota adjustment.
11. Definitions.
Appendix A—Instructions.

AUTHORITY: Sections 1 to 11 issued under sec. 704, Pub. Law 774, 81st Cong. Interpret or apply Titles I and IV, Pub. Law 774, 81st Cong., E. O. 10161, Sept. 9, 1950, 15 F. R. 6105, 3 CFR, 1950 Supp.

SECTION 1. What this regulation does. This regulation establishes maximum amounts which slaughterers may pay for (a) all steers, heifers, cows, and stags, and (b) all bulls slaughtered during an accounting period and within 120 days of the date of purchase.

SEC. 2. Geographical applicability. This regulation applies to all purchases by a slaughterer of live cattle wherever made for slaughter within the 48 States of the United States or the District of Columbia except those exempt purchases specified in section 6.

SEC. 3. Conditions of purchase of live cattle. The following conditions shall apply to purchases of live cattle by slaughterers:

(a) All purchases of cattle shall be deemed to be made on the date of weighing.

(b) Purchases of live cattle shall, as far as possible, be made separately for each of the following classifications, and animals of each such classification shall be weighed separately:

(1) Steers and/or heifers and/or cows and/or stags.

(2) Bulls.

SEC. 4. Prohibition against purchasing live cattle at an adjusted cost in excess of the maximum permissible cost. (a) On and after the effective date of this regulation, regardless of any contract, agreement or other obligation, if a slaughterer has slaughtered in a particular establishment during an accounting period ten or more cattle, (1) his adjusted cost for all steers, heifers, cows and stags slaughtered by him in that establishment during that accounting period and slaughtered within 120 days of purchase, may not exceed his maximum permissible cost for such steers, heifers, cows and stags and (2) his adjusted cost for all bulls slaughtered by him in that establishment during that accounting period and slaughtered within 120 days of purchase may not exceed his maximum permissible cost for such bulls.

(b) The manner in which adjusted cost is to be computed is explained in the Instructions which are attached to and which are part of this regulation.

(c) The manner in which maximum permissible cost is to be computed is explained in the Instructions which are attached to and which are part of this regulation.

SEC. 5. Prohibitions against evasion.

(a) No slaughterer or operator of a slaughtering establishment shall evade, or attempt to evade, directly or indirectly, any provisions of this regulation or shall attempt to do, directly or indirectly, any act in violation of this regulation, and no seller or buyer of cattle or other person shall conspire or agree with any slaughterer or operator of a slaugh-

tering establishment to do any act in violation of this regulation or shall aid or abet or counsel or command or induce or procure or cause the commission of any act in violation of this regulation.

(b) A purchaser of cattle is prohibited from selling or transferring title to such animals to a slaughterer at a lower price than he paid for such animals unless he sells such animals to, or transfers title to, a slaughterer with whom he has no affiliation.

For purpose of this section 5 (b), the "price" paid for live cattle shall be the total cost thereof, including purchase price, transportation, feeding and bedding in transit, yardage and commissions, if any, incurred by the original purchaser prior to the sale or transfer to the buyer. In the event that the purchaser separates into lots for resale purposes live cattle purchased by him and covered by one purchase invoice, the total amount received by the original purchaser, upon resale of such lots, must be no less than the total price paid by him for all such lots unless all such animals are sold to or their title transferred to a person with whom he has no affiliation.

(c) A slaughterer is prohibited from purchasing cattle from an owner thereof, on condition, or with the understanding or agreement, that dressed carcasses or wholesale cuts derived from such cattle or any other livestock be sold or delivered to any designated person.

(d) A slaughterer is prohibited from purchasing live cattle on condition that he pay for such cattle in whole or in part by the transfer, delivery or exchange of some other commodity (such as tankage) or by the rendition of a service.

(e) A slaughterer is prohibited from purchasing live cattle subject to a tie-in sale.

SEC. 6. Exempt purchases. The following purchases are exempt from this regulation:

(a) Purchases of live cattle from members of 4-H Clubs, Future Farmers of America, or other recognized farm youth organization, if the purchases are duly approved and are made at the place and time of a fair, show or exhibition. In such case prior approval of the purchases in writing must be obtained from a district office of the Office of Price Stabilization by a county agent, county club agent, vocational agricultural instructor or the chief administrator of the state department of agriculture.

(b) Purchases of live cattle which have been exhibited in competition at a fair, show or exhibition, if the following conditions have been complied with:

(1) Such purchases are made in the course of a regularly scheduled public sale held at the time and place of such fair, show or exhibition.

(2) Permission for purchasing on an exempt basis at such regularly scheduled public sale has been obtained from the Director of the appropriate district office of the Office of Price Stabilization prior to the sale. The Director of any appropriate district office of the Office of Price Stabilization hereby is authorized

to grant such permission by order, whenever the following conditions are met:

(i) Written request for such permission has been made by the president, secretary or manager of the organization promoting such fair, show or exhibition.

(ii) Such fair, show or exhibition is recognized generally as being of state, regional (embracing more than one state) or national character.

(iii) The organization promoting such fair, show or exhibition has been in existence prior to 1951; or is an organization that is the legal successor to an organization which was in existence prior to 1951, such succession having occurred prior to April 1, 1951.

(iv) The fair, show or exhibition has been promoted and held as a regular event prior to 1951 by an organization meeting the requirements of subdivision (iii) of this subparagraph.

(v) The traditional events occurring at such fair, show or exhibition until 1951 included a regularly scheduled public sale for slaughter of some or all of the live cattle exhibited.

(3) Each head or lot of cattle so purchased by any purchaser at such fair, show or exhibition in the course of such regularly scheduled public sale is certified in writing to such purchaser by the secretary or manager of the organization promoting such event as follows:

(i) To have been entered and officially accepted for exhibition purposes at such fair, show or exhibition.

(ii) To have been exhibited in competition at such fair, show or exhibition.

(4) The cattle in question have actually participated in competitive exhibition in such a fair, show or exhibition. For the purposes of this paragraph, live cattle which, as the result of the official action of any representative of the organization promoting such a fair, show or exhibition, have been rejected for, or barred from competitive exhibition prior to the holding of the event in which competition winners are selected, shall not be deemed to have been exhibited at such fair, show or exhibition.

(5) Notwithstanding any exemption specified in this section, exempt purchases shall be subject to the record and reporting provisions of sections 7 and 8 of this regulation.

SEC. 7. Records—(a) *Records of purchases required of slaughterers and sellers.* Complete and accurate records of each purchase of cattle by a slaughterer shall be kept by such slaughterer and by the person from whom the slaughterer made such purchase. Such records shall show:

(1) The date of purchase;

(2) The name and address of the seller or the commission firm in the case of a purchase through a public stockyard, subject to the Packers and Stockyards Act, 1921, as amended;

(3) The place at which the live cattle were weighed;

(4) The weight and number of live cattle purchased showing separately the weight and number of bulls purchased.

(5) The price paid for such live cattle showing separately the price paid for bulls.

(6) Whether such purchase is exempt under Section 6 of this regulation and, if so, the basis of the exemption.

(b) *Other records.* Each slaughterer must keep the records containing the data on the basis of which he has computed his adjusted cost in accordance with the instructions which are attached to and which are part of this regulation, including records sufficient to enable him to determine the length of time each lot of cattle slaughtered by him has been fed by him.

(c) *Records required of operators of slaughtering establishments—(1) Tags.* The operator of each slaughtering establishment with respect to all cattle slaughtered in such slaughtering establishment shall attach, or cause to be attached, to each side of each dressed carcass of cattle derived from such slaughter, or to each quarter, if the carcass is broken into quarters while hanging in the cooler, a tag in the manner specified herein showing:

(i) The serial number of the carcass;
(ii) The date the animal was slaughtered; and

(iii) Except as provided in subparagraph (2) of this paragraph, the dressed weight (hot weight basis) of the entire carcass.

The tags for each carcass shall carry the same serial number. One tag shall be attached securely to each side, or to each forequarter and each hindquarter if the carcass has been broken into quarters, and shall remain so attached until the meat is removed from the cooler for transfer or delivery.

(2) *Work sheets.* In addition to the foregoing, each operator of a slaughtering establishment shall keep for inspection by the Office of Price Stabilization a daily work sheet showing for each killing lot the serial number of each dressed carcass, its hot weight (except as provided herein) and its weight as adjusted to show the chilled carcass weight 24 hours after slaughtering. However, if the operator elects, he may show the adjusted chilled carcass weight by grades in total instead of for each individual carcass. In adjusting from hot weight to chilled carcass weight 24 hours after slaughtering, the operator shall use the shrink allowance specified below that is appropriate to his method of weighing:

(i) If the hot weight is taken before washing and shrouding, deduct 1½ percent from the hot weight;

(ii) If the hot weight is taken after washing and before shrouding, deduct 2½ percent from the hot weight;

(iii) If the hot weight is taken after washing and after shrouding, deduct 2½ percent from the hot weight and deduct the actual tare for the shroud and for all pins, neck cloths, kidney cloths and shank cloths. Under all methods of weighing, the operator shall deduct the actual tare for hooks and rollers or trolleys.

In the event that the operator of the slaughtering establishment does not have facilities for obtaining hot weights, he shall attach or cause to be attached the tags in the manner set forth above at the point of first weighing, each tag showing in addition to the information

required by subparagraph (1) (i) and (ii) of this paragraph the actual weight of the dressed carcass at the time of weighing. In such instances, the daily work sheet shall show the serial number, the weight of each carcass at the time of weighing and the weight as adjusted to show the chilled carcass weight 24 hours after slaughtering. However, if the operator elects, he may show the adjusted total chilled carcass weight for all carcasses in a given grade instead of for each individual carcass. A statement of the method of weighing used and the formula for adjusting the actual weight to chilled carcass weight 24 hours after slaughtering must be filed with the slaughterer's OPS Form 13 for his first accounting period. This formula or any change therefrom is subject to the approval of the Office of Price Stabilization.

The daily work sheets required by this subparagraph shall be made with indelible pencil and shall bear a statement signed by the weigher that it is the original sheet on which he recorded such information.

(3) *Records of custom slaughter.* With respect to cattle owned by any person other than the operator of such establishment, and slaughtered in such establishment for purposes of sale in any form, the operator shall keep at the office of his slaughtering establishment for inspection by the Office of Price Stabilization, complete and accurate records showing the name and address of each such person, the number and kind of cattle killed for each by the operator and the dressed weights and grades of each carcass derived therefrom.

A person shall be deemed to be an operator of a slaughtering establishment during an entire accounting period even though he leases, sub-leases or otherwise relinquishes control of such establishment to other persons on a part-time basis.

(d) *Preservation of records.* Each person subject to this regulation must keep all records required under this regulation and a copy of each form and statement which he is required to file pursuant to section 8 for a period of two years after the effective date of this regulation.

(e) *Inspection of records.* Every slaughterer and operator of a slaughtering establishment must permit any accredited representative of the Office of Price Stabilization to enter his office or slaughtering establishment and to inspect and examine all records and operations pertaining to the slaughterer's or operator's compliance with the provisions of this regulation. Such examination and inspection shall include, but not be limited to, the weighing, the accuracy of the scales, the cooler shrink allowance and tare allowances used by the slaughterer in weighing, the taking of the carcass weights, the making and preservation of required records, and the purchases of live cattle.

SEC. 8. *Reports required of slaughterers.* (a) OPS Public Form 13, Drove Compliance Report, containing the information specified in the attached Instructions, shall be filed by a slaughterer for each accounting period during which he

is subject to the provisions of this regulation and during which he has slaughtered at any one establishment ten or more cattle. OPS Public Form 13 shall be filed separately for each such establishment. A slaughterer who slaughters in any one establishment less than ten cattle during an accounting period, shall, with respect to each such establishment file a signed statement to this effect covering that accounting period in lieu of OPS Public Form 13. OPS Public Form 13 or the statement in lieu thereof shall be filed not later than the 5th day following the close of the accounting period.

(b) OPS Public Form 14, Slaughterer's Maximum Calculated Prices Statement, containing the information specified in the attached Instructions, shall be filed by a slaughterer for each establishment at which he slaughters cattle on or before May 20, 1951. A revised OPS Public Form 14 shall be filed thereafter whenever there is a change in a slaughterer's maximum calculated prices for a given establishment with the first OPS Public Form 13 filed with respect to such establishment after the change.

(c) Class 1 and Class 1A slaughterers shall file their forms with the Washington office of the Office of Price Stabilization, Washington 25, D. C., and Class 2 and 2A slaughterers shall file their forms with the regional office for the region in which each such establishment is located.

(d) Copies of OPS Public Form 13 and OPS Public Form 14 may be obtained from the Washington office or any regional or district office of the Office of Price Stabilization.

SEC. 9. *General Penalties.* On and after the effective date of this regulation, any person violating any provision of this regulation is subject to the criminal penalties, civil enforcement actions and suits for damages provided by the Defense Production Act of 1950.

SEC. 10. *Quota adjustment.* If a slaughterer's adjusted cost for cattle slaughtered in a given establishment during a given accounting period exceeds his maximum permissible cost for that establishment for that accounting period, then the slaughterer may slaughter in that establishment during the next accounting period no more than the number of pounds live weight of cattle which he would be permitted to slaughter in that establishment under the quota allotted to him pursuant to the provisions of Distribution Regulation 1, as amended, reduced by a percentage determined as follows:

(1) Subtract the slaughterer's maximum permissible cost for that establishment for the accounting period in which the overpayment occurred from the amount of the slaughterer's adjusted cost for cattle slaughtered in that establishment for that accounting period;

(2) Divide the figure obtained in subparagraph (1) of this paragraph by the slaughterer's maximum permissible cost;

(3) Multiply the fraction obtained in subparagraph (2) of this paragraph by 100;

(4) Multiply the percentage obtained

in subparagraph (3) of this paragraph by 5;

(5) The result is the percentage by which the slaughterer's quota in pounds live weight of cattle should be reduced.

Sec. 11. *Definitions.* When used in this regulation the term:

(a) "Accounting period" means the customary accounting period of a calendar month or a period of at least four weeks and not more than five weeks in length used by the slaughterer in keeping his books and records, and shall be the same period used by him in making reports required by the U. S. Department of Agriculture covering his slaughtering operations and in making reports to the Office of Price Stabilization pursuant to Distribution Regulation 1, as amended.

(b) "Affiliation" means the relationship existing between two persons when one is owned or controlled by the other or when both are owned or controlled by the same person or when one is an employee or agent of the other. "Own or control" means to own or control directly or indirectly a partnership equity or in excess of 10 percent of any class of outstanding stock or to have made loans or advances in excess of 5 percent of the other person's monthly sales.

(c) "Beef" means any meat graded as beef pursuant to Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the U. S. Department of Agriculture.

(d) "Cattle" means any animals the dressed carcasses of which are graded as beef.

(e) "Bulls" means cattle classified as such pursuant to Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the U. S. Department of Agriculture. All other cattle are steers, heifers, cows or stags. If there is any question as to the classification after slaughter, the finding of the official grader shall be conclusive.

(f) "Calves" means any animals which produce meat graded as veal or calf pursuant to Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Veal and Calf Carcasses" of the U. S. Department of Agriculture.

(g) "Establishment" means each separate plant within the 48 States of the United States or the District of Columbia where cattle are slaughtered.

(h) "Grade" means any of the grades of beef determined pursuant to Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the U. S. Department of Agriculture.

(i) "Live weight" means the purchase weight of cattle slaughtered.

(j) "Person" means any individual, corporation, partnership, association, or any other organized group of persons, or legal successor or representative of the foregoing, and includes the United States or any agency thereof, or any other government, or any of the political subdivisions or any agency of the foregoing.

(k) "Slaughterer" means a Class 1, Class 2, Class 1A or Class 2A slaughterer

as defined in Distribution Regulation 1 who owns cattle at the time they are killed. This regulation does not apply to Class 3 slaughterers or to persons who slaughter cattle only for home consumption in accordance with section 6 of Distribution Regulation 1.

(l) "To slaughter" means to kill or to have killed for you cattle which you own at the time of killing.

Effective date. This regulation shall be effective for each accounting period commencing on or after May 20, 1951. In no event shall this regulation apply to purchases of cattle made prior to the issuance date of this regulation.

NOTE: The record-keeping and reporting requirements of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

APPENDIX A—INSTRUCTIONS

I

These Instructions are part of this CPR 23. They explain how to determine adjusted cost and how to determine maximum permissible cost under section 4 of this CPR 23. They also explain how to fill out OPS Public Form 13, Drove Compliance Report and OPS Public Form 14, Slaughterer's Maximum Calculated Prices Statement.

Section 8 of this CPR 23, sets forth who must file these forms and under what circumstances and when and where they must be filed.

II

Report the following in OPS Public Form 13:

Items 1, 2, 3, 4, 5, 7, 8, 9 and 18. These items are self-explanatory.

Item 6. Enter in Item 6 your customary accounting period as defined in this CPR 23.

Items 10 and 11. Enter separately in Items 10 and 11 the number of cattle in each classification condemned after slaughter as unfit for human consumption by an inspector of the U. S. Department of Agriculture or of any state or local governmental agency or by a licensed veterinarian. If your establishment is not under inspection of the U. S. Department of Agriculture, attach a certificate or certificates by the inspector or veterinarian making the condemnation covering each condemned animal.

Item 12. Enter in Item 12 the number of cattle owned by you which were slaughtered in your establishment during the accounting period and which were purchased by you more than 120 days before the date of slaughter and after the issuance date of this regulation. Purchases are deemed made on the day the cattle are weighed to you.

Item 13. Enter in Item 13 in total and for each exempted category the number of cattle owned by you which were slaughtered in your establishment during the accounting period and which are exempted by section 6, CPR 23.

If any such exemption is claimed for purchases of cattle from members of 4-H Clubs, Future Farmers of America or other recognized farm youth organizations, attach to OPS Public Form 13 the written approval required by section 6 (a) of CPR 23. If any such exemption is claimed for purchases of fair, show or exhibition cattle, attach to OPS Public Form 13 the certificate required by section 6 (b) of CPR 23.

Item 14. Enter in Item 14 the number of all steers, heifers, cows and stags which were

slaughtered during the accounting period and slaughtered within 120 days of the date of purchase. Purchases are deemed made on the day the animals are weighed to you. Include animals the carcasses of which were graded as beef, even though you may have purchased them as calves.

Exclude all cattle purchased prior to the issuance date of this regulation and all exempt cattle.

Item 15. Enter in Item 15 the purchase weight of the animals reported in Item 14. If any of them have been fed by you for more than 10 days but not more than 120 days, report their transfer weight from the feedlot. In the event that steers, heifers, cows or stags are purchased in lots mixed with calves or with bulls or with both and the actual live weight of the steers, heifers, cows or stags is not obtainable, report their computed live weight in accordance with the formula in the next paragraph. However, any animals, the carcasses of which were graded as beef, must be reported as cattle even though you purchased them as calves.

If animals of more than one classification are purchased in a single lot and the actual live weight of the animals in a given classification is not obtainable, the computed live weight of such animals shall be obtained by dividing the dressed weight of the meat derived from animals of such classification by the average dressed yield of the entire lot. For purposes of this paragraph, steers, heifers, cows and stags shall be one classification, bulls shall be a second classification and calves shall be a third.

Item 16. Enter in Item 16 the number of all bulls which were slaughtered during the accounting period and slaughtered within 120 days of the date of purchase. Purchases are deemed made on the day the animals are weighed to you. Include animals the carcasses of which were graded as beef, even though you may have purchased them as calves. Exclude all bulls purchased prior to the issuance date of this regulation and all exempt bulls.

Item 17. Enter in Item 17 the purchase weight of the bulls reported in Item 16. If any of them have been fed by you for more than 10 days but not more than 120 days, report their transfer weight from the feed lot.

In the event that bulls are purchased in lots mixed with calves or with steers, heifers, cows or stags, or with both and the actual live weight of the bulls is not obtainable, report their computed live weight in the manner described in the instruction for Item 15.

III

Determine adjusted cost as follows:

Item 19 (a). Enter separately in Item 19 (a) the purchase cost of (i) all steers, heifers, cows and stags reported in Item 14 and (ii) all bulls reported in Item 16. If animals of more than one classification were purchased in a single lot and you cannot segregate the purchase cost of one classification from the purchase cost of another classification compute the purchase price of steers, heifers, cows and stags (as one classification) or of bulls (as a second classification) by multiplying the average price per pound alive of the lot by the computed live weight of such classification. The computed live weight of a given classification shall be determined in the manner described in the instruction for Item 15. The purchase price of calves, the carcasses of which were not graded as beef, need not be reported.

Do not include in the purchase price any commission or similar service charges or any allowance for shrinkage.

Item 19 (b). Enter separately in Item 19 (b), for each classification of cattle, charges for transportation to your slaughtering establishment, including charges for feeding and bedding en route. Determine

RULES AND REGULATIONS

the transportation charges for animals transported in mixed lots by multiplying the weight per hundredweight of the animals in each classification by the average freight rate per hundredweight. Do not include in your charges for transportation, (i) charges for transportation from a point within the corporate limits of or the zone adjacent to, and commercially a part of, the same municipal corporation in which the establishment is located, or (ii) the cost of transportation facilities owned or operated by you and used for hauls of 25 miles or less, one way.

If your own facilities are used for hauls longer than 25 miles, one way, you must include in your charges for transportation the equivalent common carrier rate for such hauls.

Item 19 (c). Enter separately in Item 19 (c) for each category of cattle a feed lot cost addition of 70 cents per head per day, beginning with the date of purchase, for all animals slaughtered more than 10 but not more than 120 days after purchase.

Item 19 (d). Enter separately in Item 19 (d) for each classification of cattle an addition of 20 cents per live hundredweight using the purchase weight for all cattle you did not purchase in a public stockyard, excluding auction markets, under the jurisdiction of the Secretary of Agriculture pursuant to the Packers and Stockyards Act, 1921, as amended.

Item 19 (f). Enter in Item 19 (f) an allowance for the transportation cost of cattle slaughtered by you and shipped by rail or for more than 25 miles by truck. The allowance shall be calculated separately for all cattle purchased at each market during the accounting period.

If your establishment is located east of a line following the eastern side of Lake Michigan, the eastern boundary of Indiana and the Ohio and Mississippi rivers to the Gulf of Mexico, it shall not exceed (i) 85 per cent of the actual cost of freight paid on such cattle, or (ii) \$1.25 per live hundredweight, whichever is lower, the deduction to be calculated on the railroad weights if shipped by rail and on the purchase weight if shipped by truck. If your establishment is located west of such a line, it shall not exceed (i) 50 per cent of the actual cost of freight paid on such cattle, or (ii) 75 cents per live hundredweight, whichever is lower, the deduction to be calculated on the railroad weights if shipped by rail and on the purchase weight if shipped by truck.

In computing this allowance for animals transported in mixed lots, determine the actual transportation cost for each classification of cattle as described in the instruction for Item 19 (b).

If any such allowance is claimed, attach to OPS Public Form 13 a separate sheet giving the weight (whether railroad weight or purchase weight as applicable) of the cattle purchased in each market for which a deduction is made, the total amount of freight paid on cattle from each market, and the deduction for freight from each such market. If you fail to submit this separate sheet at the time that you submit OPS Public Form 13 you may not claim this allowance.

Item 19 (g). Enter separately in Item 19 (g) for each classification of cattle the cost of cattle, the carcasses of which were condemned. If the cost is not known, use as the cost of each condemned animal the average cost per head of the lot in which such animal was purchased.

Item 19 (e) (h) (i). Enter in Item 19 (e) the sum of Item 19 (a), (b), (c), and (d) for steers, heifers, cows and stags. Subtract from this sum, the sum of the amounts in Item 19 (f) and (g), entered in Item 19 (h) for steers, heifers, cows and stags. The re-

sult is entered in Item 19 (i) and is your adjusted cost for steers, heifers, cows and stags. You obtain your adjusted cost for bulls in the same way.

IV

Determine maximum permissible cost as follows:

Item 20 (1). Enter separately in Item 20 (1) the chilled carcass weight, as determined below, of beef derived from all steers, heifers, cows and stags by grade as listed in the "Grade" column, Item 20.

In computing the chilled carcass weight include the weight of beef produced from cattle slaughtered during the accounting period and slaughtered within 120 days of the date of purchase. Exclude the weight of condemned cattle as defined in the instructions for Items 10 and 11 and the weight of cattle exempted from this regulation by section 6 and cattle purchased prior to the issuance date of this regulation.

Then separate the remainder of the weight of beef into two categories (i) steers, heifers, cows and stags, and (ii) bulls. The meat should be graded as required by Distribution Regulation 2. The carcass weight should be adjusted to the equivalent of chilled weight 24 hours after slaughter, without shrouds and after trimming. Adjust the weights at time of weighing in the manner required by section 7 (c) (2) of CPR 23.

Item 20 (3). Enter separately in Item 20 (3) the calculated live weight of such animals for each grade obtained by dividing the chilled carcass weight by grades in Item 20 (1), by the conversion factors listed in Item 20 (2). These conversion factors are: Prime, 62%; Choice, 59%; Good, 56%; Commercial, 53%; Utility, 47%; Cutter and canner, 43%; Bulls (all grades), 55%.

Item 20 (4). Enter separately in Item 20 (4), the maximum calculated price per hundredweight by grades, applicable to the establishment in which the cattle were slaughtered, from your OPS Public Form 14.

Item 20 (5). Enter separately in Item 20 (5), the results obtained by multiplying the amounts entered in Item 20 (4), by the amounts in Item 20 (3) and divide by 100.

The total of Item 20 (5) will be the maximum permissible cost for all steers, heifers, cows and stags slaughtered in the establishment during the accounting period.

Item 22. The entries in Item 22 should be made in the same manner as the entries in Item 20.

V

The maximum calculated price per hundred weight referred to in the instructions for Item 20 (4), OPS Public Form 13 is computed on OPS Public Form 14 as follows:

Items 1, 2, 3, 4 and 5. These items are self-explanatory.

Item 6 (1). Enter separately in Item 6 (1) by grades the base ceiling price for beef carcass in dollars per hundredweight for each grade as found in section 20 of CPR 24.

Item 6 (2). Enter in Item 6 (2) the appropriate zone differential from section 40 of CPR 24 assuming that the distribution point is your slaughtering establishment.

Item 6 (3). Enter separately by grades in Item 6 (3) the sum of Item 6 (1) and 6 (2).

Item 6 (5). Enter separately by grades in Item 6 (5) the result obtained by multiplying the amounts in Item 6 (3) by the conversion factors listed in Item 6 (4). These conversion factors are: Prime, 62%; Choice, 59%; Good, 56%; Commercial, 53%; Utility, 47%; Cutter and canner, 43%; Bulls (all grades), 55%.

Item 6 (6). Enter separately in Item 6 (6) and Item 7 (6) the following amounts by grades, depending upon the location of the slaughtering establishment.

	Plants in all States west of and including Montana, Wyoming, Colorado, and New Mexico	All other States and District of Columbia
Prime.....	\$1.55	\$1.70
Choice.....	1.60	1.75
Good.....	1.65	1.80
Commercial.....	1.70	1.85
Utility.....	1.45	1.60
Cutter and canner.....	1.50	1.65
Bulls (all grades).....	1.15	1.30

Item 6 (7). Enter separately by grades in Item 6 (7) the result obtained by adding Item 6 (5) and Item 6 (6) rounded to the nearest 5 cents. The sums obtained by these additions are your respective maximum calculated prices, per hundredweight of calculated live weight, by grades, of steers, heifers, cows and stags, applicable in determining the maximum permissible cost of such cattle.

Item 7. The entries in Item 7 should be made in the same manner as the entries in Item 6.

[F. R. Doc. 51-5073; Filed, Apr. 30, 1951; 10:26 a. m.]

[Ceiling Price Regulation 3, Amendment 1]

CPR 3—COAL, EXCEPT PENNSYLVANIA ANTHRACITE, DELIVERED FROM MINE OR PREPARATION PLANT

MISCELLANEOUS AMENDMENTS

Pursuant to the Defense Production Act of 1950 (Public Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization General Order No. 2 (16 F. R. 738), this Amendment 1 to Ceiling Price Regulation 3 (16 F. R. 1008), is hereby issued.

STATEMENT OF CONSIDERATIONS

The amendments to Ceiling Price Regulation 3 contained in this document are intended to clarify and strengthen certain provisions of the original regulation and to permit the acceptance of premiums on coal sold under premium-and-penalty contracts.

A paragraph (d) is added to section 3 to permit producers and distributors to receive compensation over ceiling prices in accordance with premium-and-penalty contracts. The additional compensation must be included in the realization reported under the regulation, however.

The original regulation did not contain specific provisions outlining a method under which a producer who purchases coal from other producers and sells it as a mixed product may determine his cost increase under section 4 (d) of CPR 3. The amendment sets forth a formula which provides that such producer shall include the cost increase of all the coal, if any, he produces from his own mines and of purchased coal.

Section 6 (b) has been amended to clarify and strengthen the procedure the Director may follow in considering such applications and requesting additional information needed to arrive at a decision.

Section 6 (g) has been amended to refer to coal, as defined in the regula-

tion, and to authorize distributors to add transportation charges to the ceiling prices of coal. The latter change puts them on an equal footing with the producers and brings this section in line with a similar section in the CPR 4, Anthracite Delivered from Mine or Preparation Plant. The references to transportation charges in the base period and January 1 to 15, 1951, are deleted to bring this paragraph in line with the CPR 4 and to relieve an inequitable situation which developed from an inadvertent inclusion of the references now being removed.

Section 9 has been amended to require filing of the monthly reports of realization on the last day of the month following the month for which the report is made, instead of the 20th day of such month. Many producers in the industry reported that because of the additional statistical load related to the defense program they are unable to make this report earlier than the last day of the month.

AMENDATORY PROVISIONS

Ceiling Price Regulation 3 is hereby amended as follows:

1. Section 2 (b) "Producer," is amended to read as follows:

(b) "Producer" means a person engaged in the business of (1) mining, (2) preparing coal at a preparation plant which is an adjunct of a mine or mines, (3) mining, stripping, and/or loading coal under contract with a producer or other person, or (4) assembling, loading or otherwise handling, and shipping coal from a ramp or other loading facility; and any person acting as an agent of a producer.

2. A new paragraph (d) is hereby added to section 3 as follows:

(d) Notwithstanding any provision to the contrary, a producer or distributor may sell and deliver coal pursuant to a contract which contains a premium and penalty provision based on the specifications of such coal, and may demand and receive compensation in an amount per ton, in addition to the ceiling price provided by said contract: *Provided, however,* That the basic price contained in such contract does not exceed the ceiling price established under this regulation and in effect at the time of delivery: *And provided further,* That the terms of such premium and penalty provision are reasonable and are not more favorable to the producer or distributor than premium and penalty provisions contained in similar contracts of the producer or other producers or distributor or other distributors in effect since July 1, 1948. The amount received as a premium hereunder shall be included in monthly realization reported by the producer.

3. Section 4 (e) is relettered 4 (f).

4. Section 4 (f) is relettered 4 (g).

5. The last clause of section 4 (a) is amended to read as follows: "as provided in section 9 of this regulation."

6. The last clause of section 4 (c) is amended to read as follows: "as required by section 9 (a) of this regulation."

7. A new section 4 (e) is added to read as follows:

(e) (1) A producer that operates a preparation plant, a ramp, or other loading facility, and that by usual custom obtains all or part of its coal from another producer or producers, may increase its ceiling prices and its ceiling weighted average realization by an amount representing a weighted average of the increased cost, if any, of all the producer's own coal and purchased coal (as certified by the supplier to the producer) processed or loaded at such preparation plant, ramp or other loading facility resulting from wage and salary advances and related payroll items which became effective on or after January 1, 1951, and prior to July 1, 1951, and which satisfy the policy and requirements of the Wage Stabilization Board of the Economic Stabilization Agency: *Provided,* That where such cost increases on purchased coal are not available to the producer, the amount, if any, which the supplier has added to the price of the coal sold to the producer in February and March, 1951, as authorized by CPR 3, may be used in computing the weighted average adjustment applicable to the preparation plant, ramp, or other loading facility.

(2) In determining the proportion of the producer's own coal and the coal purchased from suppliers for the purpose of computing the weighted average increase referred to in subparagraph (1) of this paragraph, the nearest period of one month or longer prior to February 1, 1951, which is representative of the future supply of coal for such preparation plant, ramp or other loading facility shall be used.

8. The reference to "paragraph (b)" in section 4 (f) is amended to refer to "paragraph (c)".

9. The word "petition" in section 6 (a) is deleted and the word "application" is substituted.

10. Section 6 (b) is hereby amended to read as follows:

(b) (1) In the event a mine or group of mines were not in operation during all or part of the base period, or in the event all or a portion of a mine or group of mines' production as presently produced has been affected by unusual circumstances or is of a special or enhanced quality due to the installation of preparation or other facilities during or since the base period, such producer may file an application seeking the establishment of ceiling prices and a ceiling weighted average realization that are fair and equitable.

(2) The producer shall prepare its application in accordance with the provisions of pertinent provisions of Price Procedural Regulation 1 issued by the Economic Stabilization Agency, effective December 18, 1950 (15 F. R. 9055), including the requirement that the petition be filed in duplicate, and with the pertinent provisions of this regulation. In addition to other required information, the producer shall state the name of the mine or mines for which the application is filed, the name or number of the seam in which the mine is operat-

ing, the county and the state in which the mine or mines are located, the type of operation (whether underground or strip), a detailed description of the manner, if any, in which the coal is prepared, cleaned or treated, and the present ceiling prices and ceiling weighted average realization, if any, for said mine or mines. In addition, the producer shall state the same information for the nearest mine or mines in the same seam producing coal with the same or similar mining methods, with the same or similar preparation and cleaning facilities, and the applicable ceiling prices for such mine. If there was no such mine or mines in the same seam, the producer shall furnish the same comparative information for the nearest mine having substantially similar mining methods and preparation facilities in a substantially similar seam.

The Director may request any other information deemed necessary by him to a fair and reasonable determination of the issues raised in the application.

(3) For 60 days after filing the application, such coals of the applicant shall be sold at temporary ceiling prices no higher than the ceiling prices established under this regulation for the coals which are produced at the nearest mine or mines in the same seam or in a substantially similar seam and similarly processed. After 60 days from the filing of this application, if no action has been taken by the Director, the prices as requested in the application shall be the ceiling prices for such coals. The filing date herein shall be the date on which the application is received by the Director in the principal office of the Office of Price Stabilization, Washington, D. C.

(4) The Director may at any time review and revise ceiling prices or ceiling weighted average realizations proposed or established under this section if they appear to be inconsistent with the provisions of this regulation.

11. Section 6 (g) is hereby amended to read as follows:

(g) Where coal is delivered from a mine or preparation plant in any transportation facilities owned or subject to the control of the producer or distributor or subsidiary or affiliate of the producer or distributor, or in any transportation facilities hired by the producer or distributor, there may be added to the applicable ceiling prices established herein a sum not in excess of the actual transportation costs incurred by such producer or distributor, or subsidiary or affiliate thereof, determined in a reasonable manner, but in no event to exceed the lowest common carrier rate, if any, for a haul between the same points: *Provided,* That there may also be added by a producer or distributor, to the applicable maximum price established herein, an amount not in excess of the transportation tax imposed by section 620 of the Revenue Act of 1942 if said producer incurred such tax and if he separately states the amount of the tax in sales to all purchasers except the United States or any agency thereof, the District of Columbia, any state government or any political subdivision thereof.

12. Section 9 (d) is hereby amended to read as follows:

(d) Each producer shall report monthly the monthly realization to the Director on forms provided by him and in accordance with his instructions on or before the last day of the month following the month for which the report is being filed.

(Sec. 704, Pub. Law 774, 81st Cong.)

Effective date. The above amendments shall be retroactive and shall become effective as of February 1, 1951.

NOTE. The record-keeping and reporting requirements of this supplementary regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

[F. R. Doc. 51-5077; Filed, Apr. 30, 1951;
10:54 a. m.]

[Ceiling Price Regulation 26]

CPR 26—CEILING PRICES OF KOSHER BEEF
ITEMS SOLD AT RETAIL

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.) Executive Order 10161 (15 F. R. 6105), Economic Stabilization Agency General Order No. 2 (16 F. R. 738), Delegation of Authority by the Secretary of Agriculture to the Economic Stabilization Agency with Respect to the Allocation of Meat, Jan. 26, 1951, 16 F. R. 1272, and Economic Stabilization Agency General Order No. 5, Feb. 8, 1951, 16 F. R. 1273, this Ceiling Price Regulation 26 is hereby issued.

STATEMENT OF CONSIDERATIONS

This regulation establishes dollar and cent ceiling prices for retail sales of kosher beef cuts and most kosher beef variety meats and beef by-products. This regulation supplements and is substantially identical with Ceiling Price Regulation No. 25. The Statement of Considerations issued in connection with that regulation applies equally to this regulation and therefore is incorporated herein. There are, however, a few differences between the two regulations which are discussed below.

This regulation treats all sellers of kosher beef as independent retailers (Class 1 or 2 stores) and does not classify them into three groups, since the overwhelming majority of such sellers are small independent stores. Accordingly, this regulation does not provide for price adjustment from "Class 3 or 4" stores to "Class 1 or 2".

Since most kosher retailers buy from wholesalers, the ceiling prices established in this regulation reflect the wholesale addition of \$2.25 per cwt. provided for in Ceiling Price Regulation 24.

It is not customary for kosher retailers to operate locker plants and, therefore, no special provision is made for locker plants in this regulation.

Kosher retail prices have been determined by the same procedure as was used for non-kosher prices. In computing the retail ceilings for kosher beef

cuts, the wholesale ceiling prices for kosher beef for the period through July 31, 1951, were used. In order to issue this regulation at the earliest practicable time, the regulation omits the price lists for the periods beginning August 1 and October 1, 1951. The regulation will be amended shortly to include those lists and will thereby reflect the decreases in livestock and wholesale prices which become effective on those dates.

Kosher butchers generally have charged higher prices than non-kosher butchers, principally because of their higher costs for kosher killed beef, and for rabbinical inspection. The cutting tests used in fixing the prices in this regulation were those conducted by the Office of Price Administration in connection with Maximum Price Regulation No. 394.

Conclusion.—In formulating these regulations, it has not been practicable to advise or consult with industry representatives. In the judgment of the Director of Price Stabilization the provisions of this regulation are generally fair and equitable and are necessary to effectuate the purposes of Title IV of the Defense Production Act of 1950.

So far as practicable the Director of Price Stabilization gave due consideration to the national effort to achieve maximum production in furtherance of the objective of the Defensive Production Act of 1950; to prices prevailing during the period from May 24, 1950, to June 24, 1950, inclusive; and to relevant factors of general applicability.

REGULATORY PROVISIONS

ARTICLE I—GENERAL PROVISIONS

Sec.

1. What this regulation does.
2. Where this regulation applies.
3. Ceiling prices for specifically enumerated kosher beef products.
4. Ceiling prices for certain kosher beef items which are not specifically listed in section 3.
5. Limitations on the sale of kosher beef cuts, ground and cubed beef.
6. Display.
7. Posting ceiling prices.
8. Customary sales receipts.
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AUTHORITY: Sections 1 to 40 issued under sec. 704, Pub. Law 774, 81st Cong. Interpret or apply Titles I and IV, Pub. Law 774, 81st Cong., E. O. 10161, Sept. 9, 1950, 15 F. R. 6105, 3 CFR, 1950 Supp.

ARTICLE I—GENERAL PROVISIONS

SECTION 1. *What this regulation does.* This regulation fixes specific ceiling prices for most retail sales of kosher beef cuts and of certain kosher beef variety meats and beef by-products. It also fixes ceiling prices for sales of these products by stores to eating places and to other retailers for resale purposes and sets forth the conditions under which such sales may be made. The ceiling prices established by this regulation supersede those established by the General Ceiling Price Regulation. This regulation does not establish ceiling prices for retail sales of other types of kosher beef products such as sterile canned beef or sausage, which remain under the General Ceiling Price Regulation. In addition, this regulation defines and standardizes kosher retail beef cuts and prohibits the sale of non-standardized kosher cuts.

SEC. 2. *Where this regulation applies.* This regulation shall be applicable in the 48 States and the District of Columbia.

SEC. 3. *Ceiling prices for specifically enumerated kosher beef products—(a) Kosher beef cuts and certain kosher beef variety meats and beef by-products.* Your ceiling price for all retail sales to consumers is the price specified in section 30 for kosher beef cuts, or in section 31 for certain kosher beef variety meats and beef by-products, for your zone. Your zone is determined by Appendix 1. Your ceiling price for sales of these items to eating places and to other retailers is determined under Article II. You may obtain a copy of the price lists containing your ceiling prices from your Office of Price Stabilization District or Regional Office.

SEC. 4. *Ceiling prices for certain kosher beef items which are not specifically listed in section 3—(a) Kosher variety meats and beef by-products.* If you sell a kosher beef variety meat or beef by-product which is not listed in Appendix 5, your ceiling price is established by the General Ceiling Price Regulation.

(b) *Cured beef items.* Your ceiling prices for cured, corned, cooked, smoked, barbecued, and dried kosher beef items which you sold during the calendar year 1950 or which you purchase for resale, shall be your ceiling prices established therefor by the General Ceiling Price

Regulation. You must, however, file the report and keep the records required for these items by that regulation. If you did not sell these items in 1950 or do not purchase them for resale, see section 4 (c).

(c) *New cured kosher beef items.* If you desire to sell a kosher beef item listed in section 4 (b) which you did not sell during 1950 and which you do not purchase for resale, you may apply in writing to the Director of Price Stabilization in Washington, D. C., for a ceiling price. In your application you shall state the information required in section 12. The Director of Price Stabilization may authorize a ceiling price for such item if your application includes sufficient facts to enable him to find that:

(1) You have made a substantial financial investment which cannot be utilized except in the sale of such kosher beef item;

(2) The sale of this product is to constitute at least 10 percent of your dollar volume of business;

(3) Production of this item will not divert an abnormal amount of beef from low cost to high cost items; and

(4) Approval of your application will be generally fair and equitable, will not adversely affect the price structure established by this regulation, and will not otherwise have an inflationary effect.

SEC. 5. Limitations on the sale of kosher beef cuts, ground and cubed beef—(a) Limitations on the sale of kosher retail cuts. Appendix 4 of this regulation describes the retail cuts of kosher beef which you may sell and how they are to be cut. You may not sell kosher retail cuts other than those specified in Appendix 4.

(b) *Special limitations on the sale of kosher cubed beef.* You are not permitted to pre-cube kosher steaks from any wholesale or retail cut of kosher beef.

(c) *Special orders of ground, cubed, boned and rolled kosher beef—(1) General limitations.* You may not grind, cube, bone, or roll any cut or grade of kosher beef not authorized to be pre-ground, pre-cubed, pre-rolled, or pre-boned, in Appendix 4, except in accordance with the provisions of this section. You may on special order from the customer grind, cube, roll or bone kosher beef in a way not authorized by Appendix 4, if it is done in the customer's presence so he can observe it or in accordance with section 5 (c) (3); if you make no charge for the grinding, cubing, rolling and boning; and if you comply with the applicable provisions of section 5 (c) (2).

(2) *Special limitations on the sale of kosher ground beef—(i) Limitations on ground beef inventory.* You may not sell any kosher ground beef unless it is ground beef as defined in Appendix 4. Moreover, you shall not have in your store, refrigerator, cooler, or warehouse any kosher ground beef except ground beef as defined in Appendix 4 or kosher beef which has been bought by a customer and ground at his request and

which is wrapped and marked with his name or, if you are authorized by section 5 (c) (3) to fill telephone orders, kosher beef which has been prepared, wrapped and marked with a customer's name as a result of an order telephoned by him.

(ii) *Observation by customer of grinding operation.* The customer will be permitted to observe the grinding of kosher beef by either of the following methods:

(a) The grinding operation may be performed at the meat counter; or

(b) The grinding operation may be performed in the refrigerator if the meat is shown to the customer immediately before and after grinding, if the right to observe the grinding operation is granted to every customer requesting such grinding, and if printed notice of such right is posted in two or more conspicuous places at or near where your meat sales are made and where your customers can easily see and read it. Such notices shall consist of letters one inch high and shall be in the following form:

Meat grinding equipment kept under refrigeration. We invite you to watch the grinding of your meat. OPS grants you this right. Ask the clerk.

(3) *Special telephone orders.* You may fill bona-fide telephone orders for special ground, boned, rolled or cubed cuts of kosher beef even though the customer is not present to observe the preparation. The authorization granted under the provisions of this section 5 (c) (3) will end on notice to you by your OPS District Office to that effect. Every seller authorized to fill telephone orders for ground, boned, rolled or cubed cuts of kosher beef in accordance with the preceding provisions of this section 5 (c) (3) must comply with the following rules:

Rule 1. The ground, boned, rolled or cubed beef must not be placed on display to the public;

Rule 2. The ground, boned, rolled or cubed beef must be wrapped immediately after preparation;

Rule 3. The wrapper containing the ground, boned, rolled or cubed beef must be marked with the customer's name, the cut, grade and weight of the beef before preparation, the price per pound, and the total charge;

Rule 4. The ground, boned, rolled or cubed beef must not be sold, offered, delivered, or diverted in any manner to any customer other than the one making the telephone order;

Rule 5. You must not pre-grind, pre-bone, pre-roll, or pre-cube any cut or grade of beef in anticipation of telephone orders except as generally authorized in Appendix 4 of this regulation;

Rule 6. No addition may be charged the customer for the grinding, boning, rolling, cubing or any other special preparation; and

Rule 7. No addition may be charged the customer for delivery service.

SEC. 6. Display—(a) Beef cuts. You may not display together kosher beef cuts having different ceiling prices, but must put them in separate trays, compartments or sections of your showcase, according to the difference in ceiling

price, even though the beef cuts are of the same kind. You must place the appropriate ceiling price on each separate display so that your customers can see and read it. If you fail to make this separation, or if you fail to place the appropriate ceiling price on each separate display so that your customers can see and read it, the price you charge or offer to charge for any such kosher beef cuts must not be more than the maximum price fixed in this regulation for the same retail or wholesale cut of the lowest grade of kosher beef.

(b) *Beef variety meats and beef by-products.* You must not put different types of beef variety meats or beef by-products, or variety meats or edible by-products coming from different kinds of animals, together in your showcase.

SEC. 7. Posting ceiling prices. Not later than twenty days after the effective date of this regulation, you must post at your store your "Official OPS List of Retail Kosher Beef Prices". You may use an exact copy of the OPS List if the printing is as legible and at least as large. Put it at or near the place where your meat sales are made and where your customers can easily see and read it. You must have at least one list posted for each 20 feet of meat counter space. You may get your official copies of the price lists for posting or copying from your District Office. When you display a kosher beef cut or certain kosher beef variety meat or beef by-product the ceiling price of which is specified in this regulation, you must put your selling price for that product on the display.

SEC. 8. Customary sales receipts. You shall give customers the sales slip, receipt or other record of purchase you have customarily given. In addition, you shall, upon request by any customer, give him a receipt showing the date of sale, your name and address, the name, weight and the price you receive for each kosher beef cut or certain kosher beef variety meat or beef by-product sold and the grade of each kosher beef cut sold.

SEC. 9. Taxes. You may collect, in addition to your ceiling price, any tax upon or incident to a retail sale of food covered by this regulation if you state the tax separately, and if the statute or ordinance does not prohibit sellers from stating and collecting the tax separately from the price.

SEC. 10. Transfer of business and stock in trade. If at any time after December 31, 1950, you acquired in any way the business, assets, and stock in trade of any retail store covered by this regulation and you carried on the business or continued to deal in the same type of food products in that same store, your ceiling prices shall be the same as those of the former owner as if no transfer had taken place. You must keep all the records needed to verify your ceiling prices. The former owner must either preserve and make available to you, or give you, all the records of his transactions before you acquired the store which you need to comply with the record provisions of this regulation.

SEC. 11. Records—(a) General records. You shall make and preserve, for a period of two years after the effective date of this regulation, the same records you have customarily kept. In addition you must preserve the invoices, freight bills or other written records provided by your meat supplier or suppliers which pertain to purchases of meat made by you. You shall also continue to preserve all records required to be preserved by section 16 of the General Ceiling Price Regulation. (Section 16 of the General Ceiling Price Regulation requires you to preserve the following records:

(1) Those records in your possession showing the prices charged by you for the commodities or services which you delivered or offered to deliver during the period from December 19, 1950 to January 25, 1951, inclusive (hereinafter referred to as the "base period"), and also sufficient records to establish the latest net cost incurred by you prior to the end of that period in purchasing the commodities; and

(2) As to all of your deliveries and offers for delivery of commodities, a statement showing the categories of commodities in which you made deliveries and offers for delivery during the base period; or if you sold services, a statement listing the services which you delivered or offered to deliver during the base period; and

(3) As to all of your deliveries and offers for delivery of commodities, a ceiling price list showing the commodities in each category (listing each type, style and kind), or the services, delivered or offered for delivery by you during the base period together with a description or identification of each such commodity or service and a statement of the ceiling price. (Your ceiling price list may refer to an attached price list or catalogue. You may satisfy the requirements of this paragraph (3) by recording on your purchase invoice covering the commodities (including every type, style and kind) delivered or offered for delivery by you during the base period, the price at which you sold, offered the commodities for delivery, during the base period); and

(4) A statement of your customary price differentials for terms and conditions of sale and classes of purchasers, which you had in effect during the base period.

(b) *Microfilming records.* All records required to be preserved under this section may, after the expiration of 90 days after the date of the transaction to which they relate, be transferred to and preserved thereafter on microfilm.

(c) *Inspection by OPS representatives.* You shall show the records required by this section to be preserved to any OPS representative upon request.

SEC. 12. Reports on cured beef items. If you apply for a ceiling price on an item described in section 4 (c), your application shall include the following data:

(a) A description of the item, including the name of the item.

(b) The cut and grade of beef used in the item.

(c) A complete description of its preparation.

(d) The type of wrapping or packaging used.

(e) The manner in which the product differs from the most similar type of product of the same type for which a ceiling price is established in section 3.

(f) The cost of any operations which are added to or eliminated from the manufacture of the most similar product of the same type for which a ceiling price is established in section 3.

SEC. 13. Evasion. (a) You shall not evade the provisions of this regulation, by direct or indirect methods in connection with an offer, solicitation or agreement relating to the sale, delivery, purchase, transfer or receipt of beef, alone or in conjunction with any other commodity or service, or by way of any commission, service, transportation, wrapping, packaging, or other charge or discount, premium or other privilege, or by tying-agreement or other trade understanding, or by changing the selection, grading or the style of dressing, cutting, trimming, cooking or otherwise processing, or the wrapping or packaging of beef or otherwise.

(b) Among other, the following practices are considered evasions and are prohibited:

(1) Boning and/or rolling of any rib roast of beef other than those of utility or cutter and canner grades, at any time prior to receiving a specific order from a customer for the particular rib roast which is to be boned and/or rolled.

(2) Pre-cubing of steaks from any kosher beef cut.

(3) Selling or delivering or offering to sell or deliver kosher beef cuts or certain kosher beef variety meats or beef by-products at a price higher than the ceiling price established by Ceiling Price Regulation 25 for the corresponding non-kosher item or at the ceiling price fixed herein, unless you maintain a store at or through which you regularly and generally sell kosher meats.

(4) Adding any charge for delivery service.

(5) Selling to consumers wholesale kosher beef cuts for which retail prices have not been established in section 30 of this regulation.

(6) Keeping in your store, refrigerator, cooler or warehouse any beef which does not have the grade name or grade-mark on each wholesale kosher cut.

(7) Falsely or incorrectly invoicing or grading beef.

(8) Offering, selling or delivering a beef cut, beef variety meat or beef by-product on condition that the buyer purchase another commodity or service.

(9) Removing the grademark from any kosher carcass or kosher beef cut, except when the removal cannot be avoided in preparing a retail kosher beef cut in accordance with the specifications listed in Appendix 4.

(10) Buying, receiving, selling or offering for sale any retail kosher beef cut obtained from a kosher carcass or wholesale kosher beef cut which has not been graded or grade marked in accordance with Office of Price Stabilization Distribution Regulation 2,

(11) Buying, receiving, selling or offering for sale any wholesale kosher beef cut which has not been graded or grade marked in accordance with Office of Price Stabilization Distribution Regulation 2.

SEC. 14. Prohibitions—(a) Selling at prices above ceiling. Regardless of any contract, agreement or other obligations, (1) you shall not sell or deliver any kosher beef item at a price higher than the ceiling price established for such item by this regulation; (2) you shall not buy or receive, in the regular course of trade or business, any kosher beef item at a price higher than the ceiling prices established for such item by this regulation; and (3) you shall not agree, offer, solicit or attempt to do any of the foregoing.

(b) *Selling other than defined items.* Regardless of any contract, agreement or other obligation, you shall not sell or deliver or offer to sell or deliver a kosher beef item unless such item is listed in Appendixes 3, 4 or 5. However, this shall not prevent you from selling cured beef items described in section 4 (b) if you sold them during the calendar year 1950 or purchase them for resale, nor shall it prevent you from selling other beef variety meats, beef by-products, sausage or sterile canned beef items.

SEC. 15. Enforcement. On and after the effective date of this regulation, if you violate any provision of this regulation, or any order issued pursuant to it, you are subject to the criminal penalties, civil enforcement actions and suits for treble damages provided for by the Defense Production Act of 1950. Also, any person who in the course of trade or business buys from you at a price higher than your ceiling price is subject to the criminal penalties and civil enforcement actions provided for by that Act.

SEC. 16. Petitions for amendment. If you seek an amendment of any provision of this regulation, you may file a petition for amendment in accordance with the provisions of Price Procedural Regulation 1, issued by OPS.

SEC. 17. Less than ceiling prices. You may charge, demand, pay or offer lower prices for kosher beef items than are established by this regulation.

SEC. 18. Ceiling prices for non-graded and improperly cut cuts. (a) If, in violation of the requirements of a regulation issued by OPS, a kosher beef cut has either not been graded and grade-marked or the grade mark has been removed (except when such removal cannot be avoided in preparing a retail beef cut in accordance with the specifications listed in Appendix 4), your ceiling price for that kosher cut shall be the price for that same cut of utility grade.

(b) If a kosher beef cut does not satisfy the standard cut specifications provided in Appendixes 3 or 4, your ceiling price for that cut shall be, in the case of a kosher wholesale cut, the ceiling price specified for shank of utility grade, and in the case of a kosher retail cut, the ceiling price specified for plate (bone in) of utility grade.

(c) Nothing in paragraphs (a) or (b) of this section shall in any way excuse

the violation of the grading, grade marking or cutting requirements of Distribution Regulation 2 or of this regulation.

ARTICLE II—SALES TO EATING PLACES AND OTHER RETAILERS

SEC. 20. *Stores selling less than 25 percent to eating places.*—(a) *Limitation on sales.* You may not during any calendar month sell more than 25 percent of your total dollar volume of meat sales during that month to eating places unless you comply with the provisions of section 21.

(b) *Ceiling prices.* If you do not exceed the 25 percent limit in any calendar month your ceiling prices for sales of kosher beef cuts and certain kosher beef variety meats and beef by-products to eating places shall be the same as the ceiling prices for sales to consumers as set forth in section 3. If, however, during any calendar month you sell more than the 25 percent limit, you shall not only be in violation of section 20 (a) but your ceiling prices for sales to eating places of kosher beef cuts and certain kosher beef variety meats and beef by-products shall be determined in accordance with the provisions of section 32.

SEC. 21. *Stores customarily selling more than 25 percent to eating places.*—

(a) *Limitations on sales.* If your store during any calendar quarter in 1950 sold more than 25 percent of its dollar volume of meat sales to eating places, you may sell to eating places the same percentage of dollar sales of meat as you sold in the corresponding quarter in 1950 provided you file the report provided for in section 21 (c) and keep the appropriate records required by section 24. If your total dollar volume of meat sales to eating places during any current three-month period is in excess of the dollar volume permitted by this section or if you otherwise violate or fail to comply with its requirements you shall thereafter be subject to the limitations provided in section 20 (a).

(b) *Ceiling prices.* If, in accordance with section 21 (a) you are permitted to sell and you do sell more than 25 percent of your dollar volume of meat sales to eating establishments for any quarter, your ceiling prices for sales of kosher beef cuts and certain kosher beef variety meats and beef by-products to eating places for that quarter and for all subsequent periods, shall be those set forth in section 32 of this regulation.

(c) *Reporting requirements.* If you desire to sell more than 25 percent of your total dollar volume of meat sales to

eating places you shall file with your OPS District Office a signed statement containing:

(1) The name and address of your store;

(2) The total dollar volume of your meat sales to eating places during each calendar quarter of 1950; and

(3) The total dollar volume of meat you sold during each calendar quarter.

You shall mail this report to your OPS District Office by registered mail, return receipt requested. You shall retain the receipt for a period of two years. Any statement filed in accordance with this Section shall also satisfy the similar filing requirements of Ceiling Price Regulation 25.

SEC. 22. *Adjustment for local shortages.* Notwithstanding the provisions of sections 20 or 21, upon a finding by the Director of Price Stabilization that there is not within an area or areas meat sufficient to supply the requirements of eating places, and that this condition has occurred because of an increase in population in such area or areas by the establishment and maintenance of a project or projects connected directly with the defense effort, the Director of Price Stabilization, Washington, D. C., may, by order, designate such area as a deficiency area for such period as he may prescribe. Upon the Director's designation of any specific area as a deficiency area, the OPS District Director for the District in which the deficiency area is located may authorize any store customarily serving such area to sell kosher beef cuts and certain kosher beef variety meats and beef by-products, at or below the ceiling prices specified in section 32, to eating places located in such area in such volume and subject to such terms and conditions as he deems necessary.

SEC. 23. *Sales to other retailers.* You may sell from your store to other retailers for resale, or buy from the stores of other retailers for resale, kosher beef cuts and certain kosher beef variety meats and edible beef by-products if you comply with the rules set forth in paragraphs (a) and (b) of this section.

(a) *Rules for selling to other retailers.*

Rule 1. You (the retailer who is selling) must sell to consumers more than 50 percent of the total dollar volume of meat sales from your store during each current month;

Rule 2. During any month you must not sell to other retailers more than 40 percent of the total dollar volume of meat sales from your store;

Rule 3. You must keep records, either weekly or monthly, showing the total dollar volume of meat sales from your store;

Rule 4. You must keep records in the same form as those you keep under Rule 3, showing the total dollar volume of meat sales to other retailers and eating places, if any, from your store;

Rule 5. You must not sell the buying retailer wholesale kosher cuts of beef; and

Rule 6. You must not charge the buying retailer for kosher beef cuts or certain kosher beef variety meats or beef by-products more than the ceiling prices provided in section 32.

(b) *Rules for buying from other retailers.*

Rule 1. You (the retailer who is buying) must not buy wholesale kosher cuts of beef from the selling retailer;

Rule 2. You must keep records, either weekly or monthly, showing the total dollar volume of meat bought from the selling retailer;

Rule 3. You must not pay the selling retailer for kosher beef cuts or certain kosher beef variety meats or beef by-products more than the ceiling prices provided in section 32; and

Rule 4. You must not charge your customers for kosher beef cuts or certain kosher beef variety meats or beef by-products more than the respective ceiling prices provided in sections 30 and 31.

(c) *Violation of rules.* If you violate any one of the foregoing rules provided for you in this section, you may not thereafter sell to, or buy from, other retailers kosher beef cuts and certain kosher beef variety meats and beef by-products.

SEC. 24. *Records of sales to eating places and other retailers.* On all sales of meat to eating places you shall keep records, and give receipts to each buyer, showing the name and address of the buyer, the date of the sale, your name and address, and the details of each order, including the name, weight, grade and price charged for each kosher beef cut, and certain kosher beef variety meats and beef by-products. If you are permitted to sell kosher beef cuts and certain kosher beef variety meats and beef by-products to other retailers for resale purposes, you must keep records of each transaction and give receipts showing the same facts you are required to show on your sales to eating places. Moreover, if you sell meat to eating places or other retailers, you shall keep records, either weekly or monthly, showing the total dollar volume of meat sales to all buyers and the total dollar volume of meat sales to eating places and the total dollar volume of meat sales to other retailers during the same period. You shall also keep the records or data upon which you base the report you submit pursuant to section 21 (c).

ARTICLE III—CEILING PRICE LISTS

SEC. 30. Office of Price Stabilization list of retail ceiling prices on "Kosher" beef cuts—(a) Retail ceiling prices for "Kosher" beef cuts—Zone 1.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 1, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$1.06	\$0.96	\$0.86
2. 7-inch steaks or roast	1.16	1.06	0.96
3. Short ribs (flanken)	.58	.58	.58
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	1.01	1.01	.94
5. Blade steak (bone in)	1.01	1.01	.94
6. Boneless chuck	1.28	1.28	1.19
7. English cut	1.01	1.01	.94
8. Arm or chuck pot roast (bone in)	1.01	1.01	.94
9. Arm or chuck steak (bone in)	1.01	1.01	.94
10. Boneless neck	1.15	1.15	1.09
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.09	1.09	.91
12. Brisket (bone in, also called breast of flanken, bone in)	.86	.86	.73
IV. Plate:			
13. Plate (bone in, also called plate flanken or leg bone flanken)	.58	.58	.58
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.71	.71	.71
V. Shank:			
15. Shank (bone in)	.62	.62	.62
16. Shank (boneless)	.83	.83	.83
17. Ground beef (including skirt steak)	.86	.86	.86
VI. Wholesale cuts:			
18. Rib (whole)	.84	.76	.67
19. Chuck (whole)	.68	.68	.68
20. Brisket (whole)	.56	.56	.43
21. Plate (whole)	.43	.43	.43
22. Shank (whole)	.43	.43	.43

(b) Retail ceiling prices for "Kosher" beef cuts—Zone 2.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 2, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85
2. 7-inch steaks or roast	1.15	1.05	.90
3. Short ribs (flanken)	.57	.57	.57
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.69	.69	.65
5. Blade steak (bone in)	.69	.69	.65
6. Boneless chuck	1.27	1.27	1.18
7. English cut	.99	.99	.93
8. Arm or chuck pot roast (bone in)	.99	.99	.93
9. Arm or chuck steak (bone in)	.99	.99	.93
10. Boneless neck	1.13	1.13	1.06
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.08	1.08	.90
12. Brisket (bone in, also called breast of flanken, bone in)	.85	.85	.72
IV. Plate:			
13. Plate (bone in, also called plate flanken or leg bone flanken)	.57	.57	.57
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.70	.70	.70
V. Shank:			
15. Shank (bone in)	.62	.62	.62
16. Shank (boneless)	.84	.84	.84
17. Ground beef (including skirt steak)	.86	.86	.86
VI. Wholesale cuts:			
18. Rib (whole)	.84	.76	.66
19. Chuck (whole)	.68	.68	.68
20. Brisket (whole)	.55	.55	.47
21. Plate (whole)	.42	.42	.42
22. Shank (whole)	.42	.42	.42

(c) Retail ceiling prices for "Kosher" beef cuts—Zone 3.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 3, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85
2. 7-inch steaks or roast	1.15	1.04	.89
3. Short ribs (flanken)	.57	.57	.57
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.99	.99	.92
5. Blade steak (bone in)	.99	.99	.92
6. Boneless chuck	1.27	1.27	1.18
7. English cut	.99	.99	.92
8. Arm or chuck pot roast (bone in)	.99	.99	.92
9. Arm or chuck steak (bone in)	.99	.99	.92
10. Boneless neck	1.12	1.12	1.05
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.08	1.08	.90
12. Brisket (bone in, also called breast of flanken, bone in)	.85	.85	.72
IV. Plate:			
13. Plate (bone in, also called plate flanken or leg bone flanken)	.57	.57	.57
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.69	.69	.69
V. Shank:			
15. Shank (bone in)	.61	.61	.61
16. Shank (boneless)	.83	.83	.83
17. Ground beef (including skirt steak)	.85	.85	.85
VI. Wholesale cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.68	.68	.68
20. Brisket (whole)	.55	.55	.47
21. Plate (whole)	.42	.42	.42
22. Shank (whole)	.42	.42	.42

(d) Retail ceiling prices for "Kosher" beef cuts—Zone 4.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 4, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$1.04	\$0.94	\$0.84
2. 7-inch steaks or roast	1.14	1.04	.89
3. Short ribs (flanken)	.56	.56	.56
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.98	.98	.91
5. Blade steak (bone in)	.98	.98	.91
6. Boneless chuck	1.23	1.23	1.16
7. English cut	.98	.98	.91
8. Arm or chuck pot roast (bone in)	.98	.98	.91
9. Arm or chuck steak (bone in)	.98	.98	.91
10. Boneless neck	1.10	1.10	1.03
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.07	1.07	.89
12. Brisket (bone in, also called breast of flanken, bone in)	.84	.84	.71
IV. Plate:			
13. Plate (bone in, also called plate flanken or leg bone flanken)	.56	.56	.56
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.69	.69	.69
V. Shank:			
15. Shank (bone in)	.61	.61	.61
16. Shank (boneless)	.82	.82	.82
17. Ground beef (including skirt steak)	.85	.85	.85
VI. Wholesale cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.67	.67	.67
20. Brisket (whole)	.54	.54	.46
21. Plate (whole)	.42	.42	.42
22. Shank (whole)	.42	.42	.42

(e) Retail ceiling prices for "Kosher" beef cuts—Zone 5.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 5, in accordance with Ceiling Price Regulation No. 28, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$1.04	\$0.94	\$0.84	\$0.71
2. 7-inch steaks or roast	1.14	1.03	.88	.75
3. Short ribs (flanken)	.56	.56	.56	1.55
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.98	.98	.91	.83
5. Blade steak (bone in)	.98	.98	.91	.83
6. Boneless chuck	1.25	1.25	1.16	1.05
7. English cut	.98	.98	.91	.83
8. Arm or chuck pot roast (bone in)	.98	.98	.91	.83
9. Arm or chuck steak (bone in)	.98	.98	.91	.83
10. Boneless neck	1.09	1.09	1.02	.93
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.06	1.06	.89	.84
12. Brisket (bone in, also called breast of flanken, bone in)	.84	.84	.71	.63
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.56	.56	.56	.56
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.68	.68	.68	.68
V. Shank:				
15. Shank (bone in)	.60	.60	.60	.60
16. Shank (boneless)	.82	.82	.82	.82
17. Ground beef (including skirt steak)	.85	.85	.85	.85
VI. Wholesale cuts:				
18. Rib (whole)	.82	.75	.66	.56
19. Chuck (whole)	.67	.67	.67	.67
20. Brisket (whole)	.64	.64	.64	.64
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(f) Retail ceiling prices for "Kosher" beef cuts—Zones 6 and 6A.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zones 6 and 6A, in accordance with Ceiling Price Regulation No. 28, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$1.02	\$0.93	\$0.82	\$0.69
2. 7-inch steaks or roast	1.12	1.01	.86	.73
3. Short ribs (flanken)	.54	.54	.54	1.31
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.95	.95	.89	.80
5. Blade steak (bone in)	.95	.95	.89	.80
6. Boneless chuck	1.22	1.22	1.13	1.02
7. English cut	.95	.95	.89	.80
8. Arm or chuck pot roast (bone in)	.95	.95	.89	.80
9. Arm or chuck steak (bone in)	.95	.95	.89	.80
10. Boneless neck	1.02	1.02	.94	.85
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.04	1.04	.85	.81
12. Brisket (bone in, also called breast of flanken, bone in)	.82	.82	.69	.65
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.54	.54	.54	.54
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.66	.66	.66	.66
V. Shank:				
15. Shank (bone in)	.58	.58	.58	.58
16. Shank (boneless)	.79	.79	.79	.79
17. Ground beef (including skirt steak)	.83	.83	.83	.83
VI. Wholesale cuts:				
18. Rib (whole)	.81	.73	.64	.55
19. Chuck (whole)	.65	.65	.65	.65
20. Brisket (whole)	.63	.63	.63	.63
21. Plate (whole)	.40	.40	.40	.40
22. Shank (whole)	.40	.40	.40	.40

(g) Retail ceiling prices for "Kosher" beef cuts—Zone 7.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 7, in accordance with Ceiling Price Regulation No. 28, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$1.04	\$0.95	\$0.85	\$0.72
2. 7-inch steaks or roast	1.14	1.04	.89	.76
3. Short ribs (flanken)	.57	.57	.57	1.56
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.99	.99	.92	.84
5. Blade steak (bone in)	.99	.99	.92	.84
6. Boneless chuck	1.26	1.26	1.17	1.06
7. English cut	.99	.99	.92	.84
8. Arm or chuck pot roast (bone in)	.99	.99	.92	.84
9. Arm or chuck steak (bone in)	.99	.99	.92	.84
10. Boneless neck	1.11	1.11	1.04	.95
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.07	1.07	.89	.84
12. Brisket (bone in, also called breast of flanken, bone in)	.84	.84	.72	.68
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.57	.57	.57	.57
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.69	.69	.69	.69
V. Shank:				
15. Shank (bone in)	.61	.61	.61	.61
16. Shank (boneless)	.83	.83	.83	.83
17. Ground beef (including skirt steak)	.85	.85	.85	.85
VI. Wholesale cuts:				
18. Rib (whole)	.83	.75	.65	.57
19. Chuck (whole)	.67	.67	.67	.67
20. Brisket (whole)	.65	.65	.65	.65
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(h) Retail ceiling prices for "Kosher" beef cuts—Zone 8.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 8, in accordance with Ceiling Price Regulation No. 28, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$1.04	\$0.95	\$0.85	\$0.72
2. 7-inch steaks or roast	1.14	1.04	.89	.76
3. Short ribs (flanken)	.57	.57	.57	1.56
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.99	.99	.92	.84
5. Blade steak (bone in)	.99	.99	.92	.84
6. Boneless chuck	1.26	1.26	1.17	1.06
7. English cut	.99	.99	.92	.84
8. Arm or chuck pot roast (bone in)	.99	.99	.92	.84
9. Arm or chuck steak (bone in)	.99	.99	.92	.84
10. Boneless neck	1.11	1.11	1.04	.95
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.07	1.07	.89	.84
12. Brisket (bone in, also called breast of flanken, bone in)	.84	.84	.72	.68
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.57	.57	.57	.57
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.69	.69	.69	.69
V. Shank:				
15. Shank (bone in)	.61	.61	.61	.61
16. Shank (boneless)	.83	.83	.83	.83
17. Ground beef (including skirt steak)	.85	.85	.85	.85
VI. Wholesale cuts:				
18. Rib (whole)	.83	.75	.65	.57
19. Chuck (whole)	.67	.67	.67	.67
20. Brisket (whole)	.65	.65	.65	.65
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(i) Retail ceiling prices for "Kosher" beef cuts—Zone 9.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 9, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1931]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.03	\$0.94	\$0.83	\$0.70
2. 7-inch steaks or roast	1.13	1.03	.88	.74
3. Short ribs (flanken)	.55	.55	.55	.55
3A. Rib roast (boneless, rolled)				1.53
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.97	.97	.90	.82
5. Blade steak (bone in)	.97	.97	.90	.82
6. Boneless chuck	1.24	1.24	1.15	1.04
7. English cut	.97	.97	.90	.82
8. Arm or chuck pot roast (bone in)	.97	.97	.90	.82
9. Arm or chuck steak (bone in)	.97	.97	.90	.82
10. Boneless neck	1.06	1.06	.99	.90
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.05	1.05	.87	.82
12. Brisket (bone in, also called breast of flanken, bone in)	.83	.83	.70	.67
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.55	.55	.55	.55
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.67	.67	.67	.67
V. Shank:				
15. Shank (bone in)	.60	.60	.60	.60
16. Shank (boneless)	.81	.81	.81	.81
17. Ground beef (including skirt steak)	.84	.84	.84	.84
VI. Wholesale cuts:				
18. Rib (whole)	.82	.74	.65	.56
19. Chuck (whole)	.66	.66	.62	.53
20. Brisket (whole)	.54	.54	.46	.43
21. Plate (whole)	.41	.41	.41	.41
22. Shank (whole)	.41	.41	.41	.41

(i) Retail ceiling prices for "Kosher" beef cuts—Zone 10.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 10, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1931]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.03	\$0.94	\$0.83	\$0.70
2. 7-inch steaks or roast	1.13	1.03	.88	.74
3. Short ribs (flanken)	.55	.55	.55	.55
3A. Rib roast (boneless, rolled)				1.53
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.97	.97	.90	.82
5. Blade steak (bone in)	.97	.97	.90	.82
6. Boneless chuck	1.24	1.24	1.15	1.04
7. English cut	.97	.97	.90	.82
8. Arm or chuck pot roast (bone in)	.97	.97	.90	.82
9. Arm or chuck steak (bone in)	.97	.97	.90	.82
10. Boneless neck	1.06	1.06	.99	.90
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.05	1.05	.88	.83
12. Brisket (bone in, also called breast of flanken, bone in)	.83	.83	.70	.67
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.55	.55	.55	.55
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.67	.67	.67	.67
V. Shank:				
15. Shank (bone in)	.60	.60	.60	.60
16. Shank (boneless)	.81	.81	.81	.81
17. Ground beef (including skirt steak)	.84	.84	.84	.84
VI. Wholesale cuts:				
18. Rib (whole)	.82	.74	.65	.56
19. Chuck (whole)	.66	.66	.62	.53
20. Brisket (whole)	.54	.54	.46	.43
21. Plate (whole)	.41	.41	.41	.41
22. Shank (whole)	.41	.41	.41	.41

(k) Retail ceiling prices for "Kosher" beef cuts—Zone 11.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 11, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1931]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.04	\$0.94	\$0.84	\$0.71
2. 7-inch steaks or roast	1.14	1.03	.88	.75
3. Short ribs (flanken)	.56	.56	.56	.56
3A. Rib roast (boneless, rolled)				1.56
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.98	.98	.91	.83
5. Blade steak (bone in)	.98	.98	.91	.83
6. Boneless chuck	1.25	1.23	1.13	1.03
7. English cut	.98	.98	.91	.83
8. Arm or chuck pot roast (bone in)	.98	.98	.91	.83
9. Arm or chuck steak (bone in)	.98	.98	.91	.83
10. Boneless neck	1.09	1.09	1.02	.93
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.06	1.06	.89	.84
12. Brisket (bone in, also called breast of flanken, bone in)	.84	.84	.71	.67
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.56	.56	.56	.56
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.68	.68	.68	.68
V. Shank:				
15. Shank (bone in)	.60	.60	.60	.60
16. Shank (boneless)	.82	.82	.82	.82
17. Ground beef (including skirt steak)	.85	.85	.85	.85
VI. Wholesale cuts:				
18. Rib (whole)	.83	.75	.66	.56
19. Chuck (whole)	.67	.67	.62	.57
20. Brisket (whole)	.54	.54	.46	.44
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(i) Retail ceiling prices for "Kosher" beef cuts—Zone 12.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 12, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1931]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.04	\$0.95	\$0.85	\$0.72
2. 7-inch steaks or roast	1.14	1.04	.89	.75
3. Short ribs (flanken)	.57	.57	.57	.57
3A. Rib roast (boneless, rolled)				1.56
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.99	.99	.92	.84
5. Blade steak (bone in)	.99	.99	.92	.84
6. Boneless chuck	1.26	1.26	1.17	1.07
7. English cut	.99	.99	.92	.84
8. Arm or chuck pot roast (bone in)	.99	.99	.92	.84
9. Arm or chuck steak (bone in)	.99	.99	.92	.84
10. Boneless neck	1.12	1.12	1.05	.96
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.07	1.07	.90	.85
12. Brisket (bone in, also called breast of flanken, bone in)	.85	.85	.72	.68
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.57	.57	.57	.57
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.69	.69	.69	.69
V. Shank:				
15. Shank (bone in)	.61	.61	.61	.61
16. Shank (boneless)	.83	.83	.83	.83
17. Ground beef (including skirt steak)	.85	.85	.85	.85
VI. Wholesale cuts:				
18. Rib (whole)	.83	.75	.66	.57
19. Chuck (whole)	.67	.67	.63	.57
20. Brisket (whole)	.55	.55	.47	.44
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(m) Retail ceiling prices for "Kosher" beef cuts—Zone 13N.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 13N, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85	\$0.72
2. 7-inch steaks or roast	1.15	1.05	.90	.77
3. Short ribs (flanken)	.61	.61	.61	1.61
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	1.03	1.03	.95	.88
5. Blade steak (bone in)	1.03	1.03	.95	.88
6. Boneless chuck	1.31	1.31	1.22	1.11
7. English cut	1.03	1.03	.95	.88
8. Arm or chuck pot roast (bone in)	1.03	1.03	.95	.88
9. Arm or chuck steak (bone in)	1.03	1.03	.95	.88
10. Boneless neck	1.22	1.22	1.15	1.06
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.15	1.15	.97	.92
12. Brisket (bone in, also called breast of flanken, bone in)	.90	.90	.77	.74
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.61	.61	.61	.61
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.75	.75	.75	.75
V. Shank:				
15. Shank (bone in)	.64	.64	.64	.64
16. Shank (boneless)	.87	.87	.87	.87
17. Ground beef (including skirt steak)	.88	.88	.88	.88
VI. Wholesale cuts:				
18. Rib (whole)	.84	.75	.65	.57
19. Chuck (whole)	.68	.68	.63	.57
20. Brisket (whole)	.55	.55	.47	.45
21. Plate (whole)	.42	.42	.42	.42
22. Shank (whole)	.42	.42	.42	.42

(n) Retail ceiling prices for "Kosher" beef cuts—Zone 13S.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 13S, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85	\$0.72
2. 7-inch steaks or roast	1.15	1.05	.90	.77
3. Short ribs (flanken)	.68	.68	.68	1.68
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	1.00	1.00	.95	.85
5. Blade steak (bone in)	1.00	1.00	.95	.85
6. Boneless chuck	1.28	1.28	1.19	1.08
7. English cut	1.00	1.00	.93	.85
8. Arm or chuck pot roast (bone in)	1.00	1.00	.93	.85
9. Arm or chuck steak (bone in)	1.00	1.00	.93	.85
10. Boneless neck	1.15	1.15	1.08	.99
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.09	1.09	.91	.86
12. Brisket (bone in, also called breast of flanken, bone in)	.85	.85	.73	.69
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.68	.68	.68	.68
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.70	.70	.70	.70
V. Shank:				
15. Shank (bone in)	.62	.62	.62	.62
16. Shank (boneless)	.84	.84	.84	.84
17. Ground beef (including skirt steak)	.86	.86	.86	.86
VI. Wholesale cuts:				
18. Rib (whole)	.84	.75	.67	.57
19. Chuck (whole)	.68	.68	.63	.57
20. Brisket (whole)	.55	.55	.47	.45
21. Plate (whole)	.43	.43	.43	.43
22. Shank (whole)	.43	.43	.43	.43

(o) Retail ceiling prices for "Kosher" beef cuts—Zone 14N.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 14N, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85	\$0.73
2. 7-inch steaks or roast	1.15	1.05	.91	.78
3. Short ribs (flanken)	.62	.62	.62	1.62
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	1.04	1.04	.97	.89
5. Blade steak (bone in)	1.04	1.04	.97	.89
6. Boneless chuck	1.33	1.33	1.24	1.13
7. English cut	1.04	1.04	.97	.87
8. Arm or chuck pot roast (bone in)	1.04	1.04	.97	.87
9. Arm or chuck steak (bone in)	1.04	1.04	.97	.87
10. Boneless neck	1.18	1.18	1.11	1.02
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.16	1.16	.99	.93
12. Brisket (bone in, also called breast of flanken, bone in)	.91	.91	.78	.75
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.62	.62	.62	.62
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.76	.76	.76	.76
V. Shank:				
15. Shank (bone in)	.65	.65	.65	.65
16. Shank (boneless)	.88	.88	.88	.88
17. Ground beef (including skirt steak)	.89	.89	.89	.89
VI. Wholesale cuts:				
18. Rib (whole)	.84	.76	.67	.58
19. Chuck (whole)	.68	.68	.64	.58
20. Brisket (whole)	.56	.56	.49	.43
21. Plate (whole)	.43	.43	.43	.43
22. Shank (whole)	.43	.43	.43	.43

(p) Retail ceiling prices for "Kosher" beef cuts—Zone 14S.

[The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 14S, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Com- mercial	Utility
I. Rib:				
1. 10-inch steaks or roast	\$1.05	\$0.95	\$0.85	\$0.73
2. 7-inch steaks or roast	1.15	1.05	.91	.78
3. Short ribs (flanken)	.68	.68	.68	1.68
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	1.01	1.01	.94	.86
5. Blade steak (bone in)	1.01	1.01	.94	.86
6. Boneless chuck	1.29	1.29	1.20	1.09
7. English cut	1.01	1.01	.94	.86
8. Arm or chuck pot roast (bone in)	1.01	1.01	.94	.86
9. Arm or chuck steak (bone in)	1.01	1.01	.94	.86
10. Boneless neck	1.17	1.17	1.10	1.01
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	1.09	1.09	.92	.87
12. Brisket (bone in, also called breast of flanken, bone in)	.86	.86	.73	.70
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.88	.88	.88	.88
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.71	.71	.71	.71
V. Shank:				
15. Shank (bone in)	.62	.62	.62	.62
16. Shank (boneless)	.85	.85	.85	.85
17. Ground beef (including skirt steak)	.87	.87	.87	.87
VI. Wholesale cuts:				
18. Rib (whole)	.84	.76	.67	.58
19. Chuck (whole)	.68	.68	.64	.58
20. Brisket (whole)	.56	.56	.49	.45
21. Plate (whole)	.43	.43	.43	.43
22. Shank (whole)	.43	.43	.43	.43

Sec. 32. Office of Price Stabilization list of retail ceiling prices on specially authorized sales to "Kosher" eating places or other "kosher" retailers—(a) Retail ceiling prices for "Kosher" beef cuts—Zone 1.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 1, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
I. Rib:				
1. 10-inch steaks or roast.....	\$0.85	\$0.77	\$0.68	\$0.58
2. 7-inch steaks or roast.....	.93	.83	.72	.62
3. Short ribs (flanken).....	.42	.42	.42	.42
3A. Rib roast (boneless, rolled).....				1.20
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in).....	.77	.77	.72	.66
5. Blade steak (bone in).....	.77	.77	.72	.66
6. Boneless chuck.....	.98	.88	.81	.72
7. English cut.....	.77	.77	.72	.66
8. Arm or chuck steak (bone in).....	.77	.77	.72	.66
9. Arm or chuck pot roast (bone in).....	.77	.77	.72	.66
10. Boneless neck.....	.90	.90	.84	.77
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless).....	.81	.81	.88	.84
12. Brisket (bone in, also called breast of flanken, bone in).....	.60	.60	.56	.53
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken).....	.42	.42	.42	.42
14. Boneless plate (also called plate flanken or long bone flanken (boneless)).....	.51	.51	.51	.51
V. Shank:				
15. Shank (bone in).....	.48	.48	.48	.48
16. Shank (boneless).....	.65	.65	.65	.65
17. Ground beef (including skirt steak).....	.66	.66	.66	.66
VI. Wholesale cuts:				
18. Rib (whole).....	.84	.76	.67	.58
19. Chuck (whole).....	.68	.68	.64	.58
20. Brisket (whole).....	.56	.56	.48	.45
21. Plate (whole).....	.39	.39	.39	.39
22. Shank (whole).....	.43	.43	.43	.43

(b) Retail ceiling prices for "Kosher" beef cuts—Zone 2.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 2, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
I. Rib:				
1. 10-inch steaks or roast.....	\$0.85	\$0.77	\$0.67	\$0.58
2. 7-inch steaks or roast.....	.93	.83	.71	.59
3. Short ribs (flanken).....	.41	.41	.41	.41
3A. Rib roast (boneless, rolled).....				1.19
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in).....	.77	.77	.71	.65
5. Blade steak (bone in).....	.77	.77	.71	.65
6. Boneless chuck.....	.97	.97	.93	.84
7. English cut.....	.77	.77	.71	.65
8. Arm or chuck pot roast (bone in).....	.77	.77	.71	.65
9. Arm or chuck steak (bone in).....	.77	.77	.71	.65
10. Boneless neck.....	.87	.87	.82	.75
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless).....	.80	.80	.67	.63
12. Brisket (bone in) also called breast of flanken, bone in).....	.65	.65	.65	.63
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken).....	.41	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken (boneless)).....	.50	.50	.50	.50
V. Shank:				
15. Shank (bone in).....	.47	.47	.47	.47
16. Shank (boneless).....	.64	.64	.64	.64
17. Ground beef (including skirt steak).....	.62	.62	.62	.62
VI. Wholesale Cuts:				
18. Rib (whole).....	.84	.76	.66	.57
19. Chuck (whole).....	.68	.68	.63	.57
20. Brisket (whole).....	.55	.55	.47	.45
21. Plate (whole).....	.38	.38	.38	.38
22. Shank (whole).....	.42	.42	.42	.42

(c) Retail ceiling prices for "Kosher" beef cuts—Zone 15.

The following ceiling prices per pound apply in all "Kosher" stores selling the beef cuts listed below at retail in Zone 15, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
I. Rib:				
1. 10-inch steaks or roast.....	\$1.07	\$0.97	\$0.87	\$0.74
2. 7-inch steaks or roast.....	1.17	1.07	.92	.79
3. Short ribs (flanken).....	.59	.59	.59	1.01
3A. Rib roast (boneless, rolled).....				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in).....	1.02	1.02	.95	.87
5. Blade steak (bone in).....	1.02	1.02	.95	.87
6. Boneless chuck.....	1.31	1.31	1.22	1.11
7. English cut.....	1.02	1.02	.95	.87
8. Arm or chuck pot roast (bone in).....	1.02	1.02	.95	.87
9. Arm or chuck steak (bone in).....	1.02	1.02	.95	.87
10. Boneless neck.....	1.21	1.21	1.14	1.03
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless).....	1.11	1.11	.93	.88
12. Brisket (bone in, also called breast of flanken, bone in).....	.87	.87	.74	.71
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken).....	.59	.59	.59	.59
14. Boneless plate (also called plate flanken or long bone flanken (boneless)).....	.73	.73	.73	.73
V. Shank:				
15. Shank (bone in).....	.63	.63	.63	.63
16. Shank (boneless).....	.86	.86	.86	.86
17. Ground beef (including skirt steak).....	.87	.87	.87	.87
VI. Wholesale cuts:				
18. Rib (whole).....	.85	.77	.68	.58
19. Chuck (whole).....	.69	.69	.64	.58
20. Brisket (whole).....	.56	.56	.48	.46
21. Plate (whole).....	.44	.44	.44	.44
22. Shank (whole).....	.44	.44	.44	.44

Sec. 31. Office of Price Stabilization list of retail ceiling prices for certain "Kosher" beef variety meats and beef byproducts.

[The following ceiling prices per pound apply in all "Kosher" stores selling "Kosher" beef variety meats and beef byproducts listed below at retail in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Zones									
	1	2	3	4	5	6	6A	7	8	
Brains.....	\$0.36	\$0.36	\$0.35	\$0.35	\$0.35	\$0.35	\$0.33	\$0.33	\$0.35	\$0.35
Heart.....	.64	.64	.63	.63	.63	.61	.61	.63	.63	
Liver.....	.35	.34	.34	.34	.34	.32	.32	.34	.34	
Lungs.....	1.24	1.24	1.24	1.24	1.23	1.21	1.21	1.23	1.23	
Melts.....	.32	.31	.31	.30	.30	.28	.28	.31	.31	
Sweetbreads (neck).....	.32	.31	.31	.30	.30	.28	.28	.31	.31	
Sweetbreads (heart).....	.74	.73	.73	.72	.72	.70	.70	.72	.72	
	.36	.35	.35	.35	.34	.33	.33	.35	.35	
Zones										
	9	10	11	12	13N	13S	14N	14S	15	
Brains.....	\$0.34	\$0.34	\$0.35	\$0.35	\$0.35	\$0.35	\$0.35	\$0.36	\$0.37	
Heart.....	.62	.62	.63	.63	.64	.64	.64	.64	.65	
Liver.....	.33	.33	.34	.34	.35	.35	.35	.35	.36	
Lungs.....	1.22	1.22	1.23	1.24	1.24	1.24	1.25	1.25	1.26	
Melts.....	.29	.29	.30	.31	.31	.31	.32	.32	.33	
Sweetbreads (neck).....	.29	.29	.30	.31	.31	.31	.32	.32	.33	
Sweetbreads (heart).....	.71	.71	.72	.73	.73	.73	.74	.74	.75	
	.34	.34	.35	.35	.36	.36	.36	.36	.37	

(c) Retail ceiling prices for "Kosher" beef cuts—Zone 3.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 3, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.85	\$0.76	\$0.67
2. 7-inch steaks or roast	.92	.82	.71
3. Short ribs (flanken)	.41	.41	.41
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.76	.76	.71
5. Blade steak (bone in)	.76	.76	.71
6. Boneless chuck	.96	.96	.93
7. English cut	.76	.76	.71
8. Arm or chuck pot roast (bone in)	.76	.76	.71
9. Arm or chuck steak (bone in)	.76	.76	.71
10. Boneless neck	.87	.87	.81
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.80	.80	.66
12. Brisket (bone in) (also called breast of flanken, bone in)	.65	.65	.55
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.60	.60	.50
V. Shank:			
15. Shank (bone in)	.47	.47	.47
16. Shank (boneless)	.64	.64	.64
17. Ground beef (including skirt steak)	.62	.62	.62
VI. Whole cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.68	.68	.63
20. Brisket (whole)	.55	.55	.47
21. Plate (whole)	.38	.38	.38
22. Shank (whole)	.42	.42	.42

(d) Retail ceiling prices for "Kosher" beef cuts—Zone 4.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 4, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.67
2. 7-inch steaks or roast	.92	.82	.71
3. Short ribs (flanken)	.41	.41	.41
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.76	.76	.71
5. Blade steak (bone in)	.76	.76	.71
6. Boneless chuck	.95	.95	.92
7. English cut	.76	.76	.71
8. Arm or chuck pot roast (bone in)	.76	.76	.71
9. Arm or chuck steak (bone in)	.76	.76	.71
10. Boneless neck	.85	.85	.79
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.79	.79	.66
12. Brisket (bone in) (also called breast of flanken, bone in)	.64	.64	.55
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.49	.49	.49
V. Shank:			
15. Shank (bone in)	.47	.47	.47
16. Shank (boneless)	.63	.63	.63
17. Ground beef (including skirt steak)	.61	.61	.61
VI. Wholesale cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.67	.67	.62
20. Brisket (whole)	.54	.54	.46
21. Plate (whole)	.38	.38	.38
22. Shank (whole)	.42	.42	.42

(e) Retail ceiling prices for "Kosher" beef cuts—Zone 5.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 5, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.66
2. 7-inch steaks or roast	.92	.82	.70
3. Short ribs (flanken)	.40	.40	.40
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.75	.75	.70
5. Blade steak (bone in)	.75	.75	.70
6. Boneless chuck	.95	.95	.91
7. English cut	.75	.75	.70
8. Arm or chuck pot roast (bone in)	.75	.75	.70
9. Arm or chuck steak (bone in)	.75	.75	.70
10. Boneless neck	.84	.84	.75
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.79	.79	.65
12. Brisket (bone in) (also called breast of flanken, bone in)	.64	.64	.55
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.40	.40	.40
14. Boneless plate (also called plate flanken or long bone flanken (boneless))	.49	.49	.49
V. Shank:			
15. Shank (bone in)	.47	.47	.47
16. Shank (boneless)	.63	.63	.63
17. Ground beef (including skirt steak)	.61	.61	.61
VI. Whole cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.67	.67	.62
20. Brisket (whole)	.54	.54	.46
21. Plate (whole)	.38	.38	.38
22. Shank (whole)	.42	.42	.42

(f) Retail ceiling prices for "Kosher" beef cuts—Zones 6 and 6a.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zones 6 and 6a, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.83	\$0.74	\$0.65
2. 7-inch steaks or roast	.90	.80	.68
3. Short ribs (flanken)	.39	.39	.39
3A. Rib roast (boneless, rolled)			
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.73	.73	.68
5. Blade steak (bone in)	.73	.73	.68
6. Boneless chuck	.92	.92	.86
7. English cut	.73	.73	.68
8. Arm or chuck pot roast (bone in)	.73	.73	.68
9. Arm or chuck steak (bone in)	.73	.73	.68
10. Boneless neck	.78	.78	.73
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.77	.77	.63
12. Brisket (bone in) (also called breast of flanken, bone in)	.63	.63	.53
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.39	.39	.39
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.47	.47	.47
V. Shank:			
15. Shank (bone in)	.45	.45	.45
16. Shank (boneless)	.61	.61	.61
17. Ground beef (including skirt steak)	.60	.60	.60
VI. Wholesale cuts:			
18. Rib (whole)	.81	.73	.64
19. Chuck (whole)	.66	.66	.61
20. Brisket (whole)	.53	.53	.45
21. Plate (whole)	.36	.36	.36
22. Shank (whole)	.40	.40	.40

(g) Retail ceiling prices for "Kosher" beef cuts—Zone 9.

The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 9, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951.

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.83	\$0.75	\$0.66
2. 7-inch steaks or roast	.91	.81	.69
3. Short ribs (flanken)	.40	.40	.40
3A. Rib roast (boneless rolled)			1.16
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.75	.75	.69
5. Blade steak (bone in)	.75	.75	.69
6. Boneless chuck	.94	.84	.88
7. English cut	.75	.75	.69
8. Arm or chuck pot roast (bone in)	.75	.75	.69
9. Arm or chuck steak (bone in)	.75	.75	.69
10. Boneless neck	.82	.82	.76
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.78	.78	.63
12. Brisket (bone in) (also called breast of flanken, bone in)	.64	.64	.54
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.40	.40	.40
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.48	.48	.48
V. Shank:			
15. Shank (bone in)	.46	.46	.46
16. Shank (boneless)	.62	.62	.62
17. Ground beef (including skirt steak)	.61	.61	.61
VI. Wholesale cuts:			
18. Rib (whole)	.82	.74	.65
19. Chuck (whole)	.66	.66	.56
20. Brisket (whole)	.54	.54	.46
21. Plate (whole)	.37	.37	.37
22. Shank (whole)	.41	.41	.41

(j) Retail ceiling prices for "Kosher" beef cuts—Zone 10.

The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 10, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951.

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.83	\$0.75	\$0.66
2. 7-inch steaks or roast	.91	.81	.69
3. Short ribs (flanken)	.40	.40	.40
3A. Rib roast (boneless rolled)			1.16
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.75	.75	.69
5. Blade steak (bone in)	.75	.75	.69
6. Boneless chuck	.94	.84	.88
7. English cut	.75	.75	.69
8. Arm or chuck pot roast (bone in)	.75	.75	.69
9. Arm or chuck steak (bone in)	.75	.75	.69
10. Boneless neck	.82	.82	.76
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.78	.78	.65
12. Brisket (bone in) (also called breast of flanken, bone in)	.64	.64	.54
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.40	.40	.40
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.48	.48	.48
V. Shank:			
15. Shank (bone in)	.46	.46	.46
16. Shank (boneless)	.62	.62	.62
17. Ground beef (including skirt steak)	.61	.61	.61
VI. Wholesale cuts:			
18. Rib (whole)	.82	.74	.65
19. Chuck (whole)	.66	.66	.56
20. Brisket (whole)	.54	.54	.46
21. Plate (whole)	.37	.37	.37
22. Shank (whole)	.41	.41	.41

(g) Retail ceiling prices for "Kosher" beef cuts—Zone 7.

The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 7, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951.

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.67
2. 7-inch steaks or roast	.92	.82	.70
3. Short ribs (flanken)	.41	.41	.41
3A. Rib roast (boneless rolled)			1.18
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.76	.76	.71
5. Blade steak (bone in)	.76	.76	.71
6. Boneless chuck	.90	.80	.80
7. English cut	.76	.76	.71
8. Arm or chuck pot roast (bone in)	.76	.76	.71
9. Arm or chuck steak (bone in)	.76	.76	.71
10. Boneless neck	.80	.80	.80
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.80	.80	.66
12. Brisket (bone in) (also called breast of flanken, bone in)	.65	.65	.55
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.50	.50	.50
V. Shank:			
15. Shank (bone in)	.47	.47	.47
16. Shank (boneless)	.64	.64	.64
17. Ground beef (including skirt steak)	.62	.62	.62
VI. Wholesale cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.67	.67	.57
20. Brisket (whole)	.55	.55	.47
21. Plate (whole)	.38	.38	.38
22. Shank (whole)	.42	.42	.42

(h) Retail ceiling prices for "Kosher" beef cuts—Zone 8.

The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 8, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951.

Beef	Grades		
	Choice	Good	Commercial
I. Rib:			
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.67
2. 7-inch steaks or roast	.92	.82	.70
3. Short ribs (flanken)	.41	.41	.41
3A. Rib roast (boneless rolled)			1.18
II. Chuck:			
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.76	.76	.71
5. Blade steak (bone in)	.76	.76	.71
6. Boneless chuck	.90	.80	.80
7. English cut	.76	.76	.71
8. Arm or chuck pot roast (bone in)	.76	.76	.71
9. Arm or chuck steak (bone in)	.76	.76	.71
10. Boneless neck	.80	.80	.80
III. Brisket:			
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.80	.80	.66
12. Brisket (bone in) (also called breast of flanken, bone in)	.65	.65	.55
IV. Plate:			
13. Plate (bone in) (also called plate flanken or leg bone flanken)	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.50	.50	.50
V. Shank:			
15. Shank (bone in)	.47	.47	.47
16. Shank (boneless)	.64	.64	.64
17. Ground beef (including skirt steak)	.62	.62	.62
VI. Wholesale cuts:			
18. Rib (whole)	.83	.75	.66
19. Chuck (whole)	.67	.67	.57
20. Brisket (whole)	.55	.55	.47
21. Plate (whole)	.38	.38	.38
22. Shank (whole)	.42	.42	.42

(m) Retail ceiling prices for "Kosher" beef cuts—Zone 13N.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 13N, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$0.85	\$0.77	\$0.67	\$0.58
2. 7-inch steaks or roast	.83	.83	.71	.60
3. Short ribs (flanken)	.42	.42	.42	1.19
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in chuck roast, bone in)	.80	.80	.75	.68
5. Blade steak (bone in)	.80	.80	.75	.68
6. Boneless chuck	1.01	1.01	.91	.84
7. English cut	.80	.80	.75	.68
8. Arm or chuck pot roast (bone in)	.80	.80	.75	.68
9. Arm or chuck steak (bone in)	.80	.80	.75	.68
10. Boneless neck	.96	.96	.91	.84
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless, breast deckle, boneless)	.87	.87	.74	.70
12. Brisket (bone in, also called breast of flanken bone in)	.70	.70	.60	.58
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.42	.42	.42	.42
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.50	.50	.50	.50
V. Shank:				
15. Shank (bone in)	.50	.50	.50	.50
16. Shank (boneless)	.67	.67	.67	.67
17. Ground beef (including skirt steak)	.64	.64	.64	.64
VI. Whole cuts:				
18. Rib (whole)	.84	.76	.66	.57
19. Chuck (whole)	.68	.68	.68	.68
20. Brisket (whole)	.53	.53	.53	.53
21. Plate (whole)	.38	.38	.38	.38
22. Shank (whole)	.42	.42	.42	.42

(k) Retail ceiling prices for "Kosher" beef cuts—Zone 11.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 11, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.66	\$0.57
2. 7-inch steaks or roast	.82	.82	.70	.64
3. Short ribs (flanken)	.40	.40	.40	1.17
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.75	.75	.70	.64
5. Blade steak (bone in)	.75	.75	.70	.64
6. Boneless chuck	.95	.95	.89	.82
7. English cut	.75	.75	.70	.64
8. Arm or chuck pot roast (bone in)	.75	.75	.70	.64
9. Arm or chuck steak (bone in)	.75	.75	.70	.64
10. Boneless neck	.84	.84	.78	.71
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.79	.79	.65	.62
12. Brisket (bone in, also called breast of flanken, bone in)	.64	.64	.54	.52
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.40	.40	.40	.40
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.49	.49	.49	.49
V. Shank:				
15. Shank (bone in)	.45	.45	.45	.45
16. Shank (boneless)	.63	.63	.63	.63
17. Ground beef (including skirt steak)	.61	.61	.61	.61
VI. Whole cuts:				
18. Rib (whole)	.83	.75	.66	.56
19. Chuck (whole)	.67	.67	.67	.67
20. Brisket (whole)	.54	.54	.54	.54
21. Plate (whole)	.38	.38	.38	.38
22. Shank (whole)	.42	.42	.42	.42

(l) Retail ceiling prices for "Kosher" beef cuts—Zone 12.

[The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 12, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$0.84	\$0.76	\$0.67	\$0.58
2. 7-inch steaks or roast	.82	.82	.71	.64
3. Short ribs (flanken)	.41	.41	.41	1.18
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.76	.76	.71	.64
5. Blade steak (bone in)	.76	.76	.71	.64
6. Boneless chuck	.96	.96	.90	.83
7. English cut	.76	.76	.71	.64
8. Arm or chuck pot roast (bone in)	.76	.76	.71	.64
9. Arm or chuck steak (bone in)	.76	.76	.71	.64
10. Boneless neck	.86	.86	.81	.74
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.80	.80	.65	.62
12. Brisket (bone in, also called breast of flanken bone in)	.63	.63	.55	.52
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.41	.41	.41	.41
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.50	.50	.50	.50
V. Shank:				
15. Shank (bone in)	.47	.47	.47	.47
16. Shank (boneless)	.64	.64	.64	.64
17. Ground beef (including skirt steak)	.62	.62	.62	.62
VI. Whole cuts:				
18. Rib (whole)	.83	.75	.66	.57
19. Chuck (whole)	.67	.67	.67	.67
20. Brisket (whole)	.55	.55	.55	.55
21. Plate (whole)	.38	.38	.38	.38
22. Shank (whole)	.42	.42	.42	.42

(n) Retail ceiling prices for "Kosher" beef cuts—Zone 13S.

The following ceiling prices per pound apply in all stores selling the "Kosher" beef cuts listed below to eating places and other retailers in Zone 13S, in accordance with Ceiling Price Regulation No. 26, effective May 14, 1951]

	Grades			
	Choice	Good	Commercial	Utility
Beef				
I. Rib:				
1. 10-inch steaks or roast	\$0.85	\$0.77	\$0.67	\$0.58
2. 7-inch steaks or roast	.83	.83	.71	.60
3. Short ribs (flanken)	.42	.42	.42	1.19
3A. Rib roast (boneless, rolled)				
II. Chuck:				
4. Blade pot roast (also called shoulder pot roast, bone in; chuck roast, bone in)	.77	.77	.72	.65
5. Blade steak (bone in)	.77	.77	.72	.65
6. Boneless chuck	.97	.97	.91	.84
7. English cut	.77	.77	.72	.65
8. Arm or chuck pot roast (bone in)	.77	.77	.72	.65
9. Arm or chuck steak (bone in)	.77	.77	.72	.65
10. Boneless neck	.88	.88	.83	.76
III. Brisket:				
11. Boneless brisket (also called breast of beef, boneless; breast deckle, boneless)	.81	.81	.67	.63
12. Brisket (bone in, also called breast of flanken bone in)	.66	.66	.56	.53
IV. Plate:				
13. Plate (bone in, also called plate flanken or leg bone flanken)	.42	.42	.42	.42
14. Boneless plate (also called plate flanken or long bone flanken, boneless)	.51	.51	.51	.51
V. Shank:				
15. Shank (bone in)	.48	.48	.48	.48
16. Shank (boneless)	.64	.64	.64	.64
17. Ground beef (including skirt steak)	.62	.62	.62	.62
VI. Whole cuts:				
18. Rib (whole)	.84	.76	.67	.57
19. Chuck (whole)	.68	.68	.68	.68
20. Brisket (whole)	.55	.55	.55	.55
21. Plate (whole)	.39	.39	.39	.39
22. Shank (whole)	.43	.43	.43	.43

ARTICLE IV—GENERAL DEFINITIONS

Sec. 40. *General Definitions.* When used in this regulation, the term:

(a) *Beef* means meat graded as beef pursuant to the provisions of OPS Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the United States Department of Agriculture.

(b) *Consumer* means an individual who purchases for off-the-store consumption by himself or his family.

(c) *Eating place* means any restaurant, hotel, cafe, cafeteria, hospital, or other establishment which purchases meat and serves meals, food portions, or refreshments.

(d) *Grade and grade mark* mean, respectively, the uniform grades and grade marks required by OPS Distribution Regulation 2.

(e) *Kosher* means an edible product that is derived from livestock slaughtered, approved and stamped as kosher under rabbinical supervision and sold after preparation according to Jewish dietary law.

(f) *Kosher beef cut* means any wholesale kosher beef cut listed in appendix 3 and any retail kosher beef cut listed in appendix 4.

(g) *Meat* means each and every edible product that is derived from cattle, sheep, lambs, and swine, whether or not such product is specified herein, including sausage and kosher meat, but not sterile canned meat.

(h) *OPS* means the Office of Price Stabilization.

(i) *Retail* means a sale to a consumer.

(j) *Retailer* means a person who sells to consumers.

(k) *Store* means a place where meat is sold at retail.

(l) *You* indicates the person subject to this regulation, including any individual, corporation, partnership, association, or any other organized group of persons, or the legal successor or representative of any of the foregoing, and includes the United States or any agency thereof, or any government, or any of its political subdivisions, or any agency of any of the foregoing: *Provided*, That no punishment provided for in this regulation shall apply to the United States or to any such government, political subdivisions or agency.

Effective date. This regulation shall become effective on May 14, 1951. You may, however, adopt all of the provisions of this regulation at any time before the effective date.

NOTE: The record-keeping and reporting provisions of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.
APRIL 30, 1951.

APPENDIX 1—ZONE DEFINITIONS

(a) *Zone 1.* Zone 1 means the following area: The entire states of Washington, Oregon, California, Nevada, Idaho; all that portion of Montana west of and including the counties Flathead, Lewis and Clark, Broadwater, and Gallatin.

(b) *Zone 2.* Zone 2 means the following area: The entire states of Arizona and Utah.

(c) *Zone 3.* Zone 3 means the following area: All that portion of Montana east of and including the counties of Glacier, Pondera, Teton, Cascade, Meagher and Park.

(d) *Zone 4.* Zone 4 means the following area: All that portion of Colorado west of and including the counties of Larimer, Boulder, Jefferson, Teller, Fremont, Custer, Huerfano, Las Animas, and Baca.

(e) *Zone 5.* Zone 5 means the following area: The entire states of North Dakota and Oklahoma; all that portion of Minnesota north of and including the counties of Wilkin, Otter Tail, Wadena, Cass, Crow Wing, Aitkin, Carlton, St. Louis, Lake and Cook; the entire state of Wyoming except the counties Platte, Goshen and Laramie.

(f) *Zone 6.* Zone 6 means the following area: All that portion of South Dakota north and west of and including the counties of Gregory, Brule, Buffalo, Hyde, Potter, Edmunds, Brown, Day and Grant; all that portion of Minnesota south of and including the counties of Traverse, Grant, Douglas, Todd, Morrison, Mille Lacs, Kanabec and Pine; all that portion of Wisconsin north and west of and including the counties Polk, Barron, Rusk, Taylor, Price and Iron; all that portion of Nebraska west of and including the counties of Keya Paha, Rock, Loup, Custer, Dawson, Phelps and Harlan; all that portion of Kansas west and south of and including the counties of Phillips, Rooks, Ellis, Barton, Ellsworth, Saline, Dickinson, Morris, Lyon, Osage, Franklin, Miami; all that portion of Missouri south of and including the counties of Cass, Johnson, Pettis, Cooper, Moniteau, Cole, Callaway, Montgomery and Lincoln with the exception of St. Louis county.

(g) *Zone 6A.* Zone 6A means the following area: All that portion of South Dakota south and east of and including the counties of Charles Mix, Aurora, Jerauld, Hand, Faulk, Spink, Clark, Codington and Deuel; all that portion of Minnesota south of and including the counties of Lac, Qui Parle, Chippewa, Renville, McLeod, Wright, Hennepin, Ramsey and Washington; all that portion of Wisconsin south and west of and including the counties of St. Croix, Dunn, Chippewa, Clark, Jackson, Monroe, Vernon and Crawford; all that portion of Nebraska east of and including the counties of Boyd, Holt, Carlisle, Valley, Sherman, Buffalo, Kearney and Franklin; all of that portion of Kansas east and north of and including the counties of Smith, Osborne, Russell, Lincoln, Ottawa, Clay, Geary,

Wabaunsee, Shawnee, Douglas and Johnson; all that portion of Missouri north of and including the counties of Jackson, Lafayette, Saline, Howard, Boone, Audrain and Pike; the entire state of Iowa.

(h) *Zone 7.* Zone 7 means the following area: The entire states of Arkansas, Texas and New Mexico.

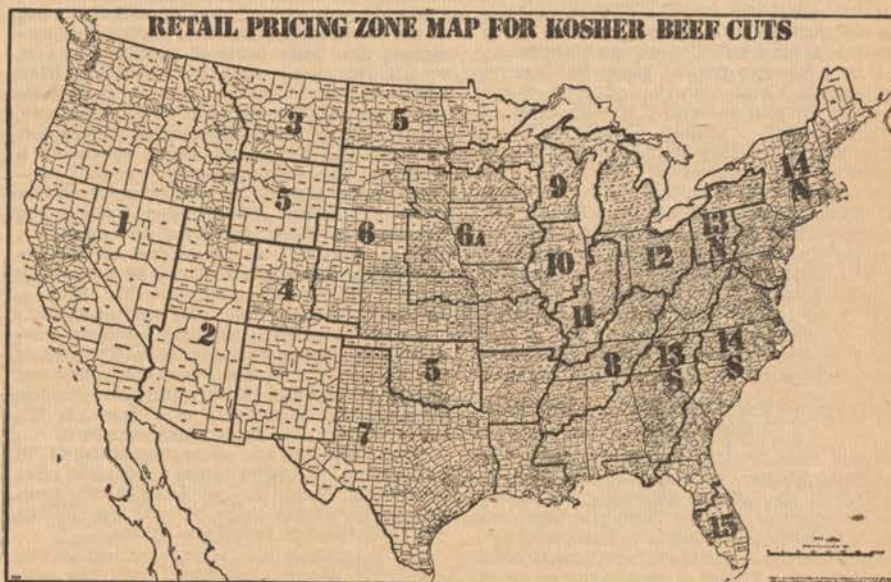
(i) *Zone 8.* Zone 8 means the following area: The entire state of Louisiana; all that portion of Kentucky east of and including the counties of Hardin, Grayson, Butler, and Logan, and all that portion west of and including the counties of Greenup, Carter, Elliott, Morgan, Wolfe, Lee, Owsley, Clay, Knox and Whitley; all that portion of Tennessee east and south of and including the counties of Lauderdale, Haywood, Madison, Henderson, Decatur, Humphreys, Dickson, Cheat and Robinson, and all that portion west of and including the counties of Campbell, Scott, Morgan, Cumberland, Bledsoe, Sequatchie and Marion; all that portion of Alabama north of and including the counties of Lamar, Fayette, Walker, Cullman, Morgan, Madison and Jackson; and all that portion of Mississippi north of and including the counties of Issaquena, Yazoo, Madison, Attala, Choctaw, Oktibbeha and Lowndes.

(j) *Zone 9.* Zone 9 means the following area: All that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland and Grant.

(k) *Zone 10.* Zone 10 means the following area: All that portion of Missouri in the county of St. Louis (only); all that portion of Illinois north of and including the counties of Monroe, St. Clair, Madison, Bond, Fayette, Effingham, Shelby, Coles, Douglas and Vermilion; all that portion of Indiana including the counties of Lake, Newton, Porter and Benton.

(l) *Zone 11.* Zone 11 means the following area: All that portion of Illinois south of and including the counties of Randolph, Washington, Clinton, Marion, Clay, Jasper, Cumberland, Clark and Edgar; all that portion of Indiana south and west of and including the counties of Jasper, Starke, Marshall, Kosciusko, Whitley, Huntington, Grant, Madison, Hancock, Shelby, Bartholomew, Jackson, Washington and Harrison; all that portion of Kentucky west of and including the counties of Meade, Breck, Ohio, Muhlenberg and Todd; all that portion of Tennessee west and north of and including the counties of Montgomery, Houston, Benton, Carroll, Gibson, Crockett and Dyer.

APPENDIX 2—RETAIL PRICING ZONE MAP FOR KOSHER BEEF CUTS



(m) **Zone 12.** Zone 12 means the following area: The entire states of Michigan and Ohio; all that portion of Indiana north and east of and including the counties of La Porte, St. Joseph, Elkhart, Noble, Allen, Wells, Blackford, Delaware, Henry, Rush, Decatur, Jennings, Scott, Clark and Floyd.

(n) **Zone 13N.** Zone 13N means the following area: All that portion of New York west of and including the counties of Oswego, Oneida, Madison, Chenango and Broome; all that portion of Pennsylvania west of and including the counties of Potter, Clinton, Centre, Huntington and Fulton.

(o) **Zone 13S.** Zone 13S means the following area: The entire state of West Virginia; all that portion of Virginia west of and including the counties of Highland, Bath, Alleghany, Craig, Montgomery, Floyd and Carroll; all that portion of Kentucky east of and including the counties of Boyd, Lawrence, Johnson, Magoffin, Breathitt, Perry, Leslie and Bell; all that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Roane, Rhea, and Hamilton; all that portion of North Carolina west of and including the counties of Alleghany, Wilkes, Alexandria, Burke and Cleveland; all that portion of South Carolina west of and including the counties of Cherokee, Union, Newberry, Saluda and Edgefield; all that portion of Georgia west of and including the counties of Columbia, McDuffie, Glascock, Washington, Johnson, Laurens, Dodge, Wilcox, Ben Hill, Irwin, Tift, Colquitt and Thomas; all that portion of Alabama south of and including the counties of Pickens, Tuscaloosa, Jefferson, Blount, Marshall and DeKalb; all that portion of Mississippi south of and including the counties of Warren, Hinds, Rankin, Scott, Leake, Winston, Noxbee; all that portion of Florida west of and including the counties of Gadsden, Liberty and Franklin.

(p) **Zone 14N.** Zone 14N means the following area: The entire states of Maine, New Hampshire, Vermont, Massachusetts, Rhode Island, Connecticut, Delaware, Maryland and New Jersey; all that portion of New York east of and including the counties of Jefferson, Lewis, Herkimer, Otsego and Delaware; all that portion of Pennsylvania east of and including the counties of Tioga, Lycoming, Union, Mifflin, Juniata and Franklin; that portion of Virginia included in the following counties: Loudon, Fairfax and Arlington; and the District of Columbia.

(q) **Zone 14S.** Zone 14S means the following area: All that portion of Virginia east of and including the counties of Frederick, Shenandoah, Rockingham, Augusta, Rockbridge, Botetourt, Roanoke, Franklin and Patrick, except the counties of Fairfax, Loudon and Arlington; all that portion of North Carolina east of and including the counties of Surry, Yadkin, Iredell, Catawba, Lincoln and Gaston; all that portion of South Carolina east of and including the counties of York, Chester, Fairfield, Lexington and Aiken; all that portion of Georgia east of and including the counties of Richmond, Jefferson, Emanuel, Treutlen, Wheeler, Telfair, Coffee, Berrien, Cook, and Brooks; all that portion of Florida east of and including the counties of Leon and Wakulla and that portion north of and including the counties of Pasco, Sumter, Lake, Putnam and Flagler.

(r) **Zone 15.** Zone 15 means the following area: All that portion of Florida south of and including the counties of Pinellas, Hillsborough, Polk, Orange, Seminole and Volusia.

APPENDIX 3—WHOLESALE KOSHER BEEF CUT DEFINITIONS

When used in this regulation the term *wholesale kosher beef cut* means and is limited to any of the following, excluding the hindquarter, derived from the beef carcass, but excluding the offal and any item not included herein. Each cut shall be derived from beef slaughtered, approved and stamped

as kosher under rabbinical supervision and shall be sold after preparation according to Jewish dietary law. (All measurements prescribed herein shall be made with a rigid straight ruler. All cuts shall be made according to the definite guides and measurements specified. Ribs are designated as 1st to 13th, inclusive, counting as the 1st rib that one which is nearest the neck end of the side). You must cut the beef carcasses, side, quarter or combination cut of beef into the following cuts before you make the standard kosher retail cuts.

(a) **Hindquarter** means the posterior portion of the side remaining after the severance of the 12-rib forequarter from the side, and comprising the round, full loin including the 13th rib, flank, kidney and hanging tender all in one piece, which posterior portion shall be obtained by cutting the beef side between the 12th and 13th ribs, keeping the knife firmly against the 12th rib while cutting down the length of the rib to the point at the end of the rib where the rib joins the rib (costal) cartilage, from which point passing through the cartilage and meat of the flank and short plate in the same straight line, completing the cut.

(b) **Forequarter** means the anterior portion of the side remaining after the severance of the 1-rib hindquarter from the side and comprises the rib, regular chuck, brisket, short plate and fore-shank, all in one piece, which anterior portion contains the first to the twelfth ribs, inclusive. No heart (mediastinal) fat or neck sweetbreads and not more than $\frac{1}{2}$ inch of the fibrous part (centrum tendineum) of the skirt (diaphragm) shall appear in the forequarter and otherwise it shall be dressed in accordance with the specifications applicable to "beef carcass" as set forth in Celling Price Regulation 24.

(c) **Cross cut chuck** means the portion of the forequarter remaining after the severance of the rib and short plate from the forequarter, and comprising the regular chuck, brisket, and foreshank all in one piece, which portion shall be obtained by cutting through the forequarter in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib while cutting to the point where the 5th rib joins the rib (costal) cartilage, at which point the cut shall continue in the same straight line through the cartilage, the breast bone (sternum) and the meat of the brisket and short plate to complete the severance. The cross cut chuck shall contain five (5) ribs (1st to 5th, inclusive).

(d) **Regular chuck** means the portion of the cross cut chuck remaining after the severance of the foreshank and brisket from the cross cut chuck, and containing most of the blade bone (scapula), part of the (humerus) arm bone, parts of the five ribs (1st to 5th, inclusive), that section of the back bone attached to the ribs, and the neck bone (cervical vertebrae from 1 to 7, inclusive), which portion shall be obtained by a cut through the cross cut chuck made in a straight line perpendicular to the contour of the outside or skin surface of the cross cut chuck (thereby separating the brisket and foreshank from the cross cut chuck) starting at a fixed point on the inside of the 5th rib determined by measuring off ten (10) inches along the 5th rib in a straight line from the center of the protruding edge of the 5th thoracic vertebra, continuing in the same straight line to the tip of the forward end of the breast bone (forward end of 1st segment of sternum), and passing through the (humerus) arm bone in the same straight line to complete the cut.

NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 5th thoracic vertebra and not from the hollow of the chine bone where the 5th rib joins the 5th thoracic vertebra.

(e) **Foreshank** means the portion of the cross cut chuck remaining after the sev-

erance of the regular chuck and brisket from the cross cut chuck, which portion shall be obtained (after separation of the regular chuck) by separation from the brisket by a cut following the natural seam and leaving the entire lip, or web muscle on the brisket.

(f) **Brisket** means the portion of the cross cut chuck remaining after the severance of the regular chuck and foreshank from the cross cut chuck, which portion contains parts of four ribs (2d to 5th, inclusive), part of the breast bone and the rib (costal) cartilages which connect the ends of the rib bones with the breast bone. All heart (mediastinal) fat, but no other fat shall be removed from the brisket.

(g) **Rib** means the portion of the forequarter remaining after the severance of the cross cut chuck and short plate from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), that section of the backbone attached to the ribs, posterior tip and cartilage of the blade bone (scapula), part of the blade bone (scapula) which portion shall be obtained (by separation from the short plate) by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra and continuing to and through a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra.

NOTE: The 10-inch measurements shall be made from the centers of the protruding edges of the 6th and 12th thoracic vertebra, and not from the hollow of the chine bone.

(h) **Short plate** means the portion of the forequarter remaining after the severance of the cross cut chuck and the rib from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), the rib (costal) cartilages attached to them, and part of the breast bone.

(i) **Triangle** means the portion of the forequarter remaining after the severance of the rib from the forequarter, and containing the short plate, brisket, foreshank and regular chuck all in one piece, which portion shall be obtained by removing the rib from the forequarter by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside of the protruding edge of the 12th thoracic vertebra and continuing to a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra, and severing the rib from the forequarter by a second cut made in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib to the point where the second cut meets the end of the first cut.

NOTE: Measurements shall be from the center of the protruding edge of the 12th and 6th thoracic vertebra, and not from the hollow of the chine bone.

APPENDIX 4—RETAIL KOSHER BEEF CUT DEFINITIONS

When used in this regulation the term *retail kosher beef cut* means and is limited to any of the following cuts, derived from OPS wholesale kosher beef cuts. Each cut shall be derived from beef slaughtered, approved and stamped as Kosher under rabbinical supervision and shall be sold after preparation according to Jewish dietary law. All cuts covered in the following specifications shall be trimmed as described before the cuts may be weighed or sold to the customer. No fat shall be added to any of the cuts before they are weighed and sold to the customer.

(a) *From the standard wholesale rib*—(1) *Rib roast and rib steak, 10-inch rib.* Rib roast, 10-inch ribs and rib steak, 10-inch rib are made from the standard primal rib. The blade bone or blade cartilage shall be removed from roasts or steaks.

(2) *Rib roast and rib steak, 7-inch rib.* Rib roasts or steaks, 7-inch rib or ribs, are cut from the standard primal rib. The rib bone, or bones, in these cuts shall measure no larger than 7 inches in a straight line from the protruding edge of the chine bone.

(3) *Short ribs.* Short ribs are the ends of the ribs which are removed when making a 7-inch rib.

(4) *Rib roast (boneless, rolled—Utility and cutter and canner grade beef only).* Boneless and rolled rib roast refers to the boneless meat of the primal 10-inch rib roast of utility and cutter and canner grades of kosher beef only. All bone, gristle, cartilage and excess fat must be removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. Fat must not be added before the boneless and rolled rib roast is weighed or sold. The boneless rib must be rolled and tied.

(b) *From the standard wholesale short plate*—(1) *Plate (bone in).* Plate (bone in) is made from the standard primal plate without removing the bones. The diaphragm or skirt muscle may or may not be removed, but the membrane on each side of the skirt and on the inside of the plate, and all loose fat shall be removed.

(2) *Plate (boneless).* Boneless plate refers to the boneless meat of the primal plate after all bones, gristle, cartilage, membrane and excess fat have been removed. The boneless meat may be sold as boneless plate pot-roast, stew meat (boneless) or ground beef.

(c) *From the standard wholesale brisket*—(1) *Brisket (bone in) fresh or cured.* Brisket (bone in) is made from the standard primal brisket without removing the bones. No more than 1 inch of fat may be left on the brisket (bone in).

(2) *Brisket (boneless) fresh or cured.* Boneless brisket, fresh or cured, refers to the boneless meat of the primal brisket after all bone, gristle, cartilage and excess fat have been removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. The boneless brisket may be sold as boneless pot-roast, stew meat or ground beef.

(d) *From standard wholesale chuck*—(1) *Blade pot-roast and steak.* Blade pot-roasts and blade steaks are made from the blade bone portion of the standard primal chuck. No portion of the arm knuckle shall be included in any blade pot-roast or blade steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(2) *Arm pot-roast and steak.* Arm pot-roasts and arm steaks are made from the shoulder arm bone portion of the standard primal chuck. The arm knuckle shall not be left in any arm pot-roasts or arm steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(3) *English cut.* The English cut may be made from the standard primal chuck following the usual procedure in each locality.

(4) *Chuck (boneless).* Boneless chuck pot-roasts or arm steak are made from the blade bone and arm bone portions of the standard primal chuck. All fat exceeding one inch in thickness shall be removed from the boneless chuck.

(5) *Neck (bone in).* The arm knuckle bone and the Atlas joint shall be removed from the neck. The throat side of the neck shall be trimmed and all fat in excess of one inch shall be removed, the neck may then be sold in pieces with the bone in.

(6) *Neck (boneless).* The boneless neck is the meat remaining after all the bone, cartilage, fat, tendon, gristle and throat trimmings have been removed from the neck. It

may be sold as boneless pot-roast, stew or ground beef.

(e) *From standard wholesale foreshank*—(1) *Foreshank (bone in).* Remove the knee bone. Cut the shank into pieces with the bone in.

(2) *Foreshank (boneless).* The boneless shank meat refers to the boneless meat from the foreshank after all bone, gristle, cartilage and sinews have been removed. The boneless shank meat may be sold as stew meat or as ground beef.

(f) *Ground beef.* Ground beef (hamburger, hamburger steak, hamburger steak, chili meat) is ground, chopped or comminuted fresh lean muscle beef, including skirt, shank, neck, plate, brisket or lean beef trimmings (but not including head meat) which contains no offal, added blood, cartilage, bone, cereal product, water or ice, or any adulterant or other foreign substance except seasoning, and which does not have a fat content in excess of 30 percent by chemical analysis. "Ground beef" shall be ground twice, the final grinding through a plate with holes not more than $\frac{3}{16}$ of an inch in diameter, or $\frac{3}{8}$ of an inch in the case of chili meat, or chopped in a rotary cutter or by other means giving equivalent results.

APPENDIX 5—CERTAIN KOSHER BEEF VARIETY MEATS AND BEEF BY-PRODUCTS DEFINITIONS

When used in this regulation, the term *certain kosher beef variety meats and beef by-products* means and is limited to any of the following edible by-products of cattle which is clean, sound, has at all times been handled in a sanitary manner, is free from foreign materials, mucus and hair and is derived from beef slaughtered, approved and stamped as kosher under rabbinical supervision and sold after preparation according to Jewish dietary law. The term:

(a) *Brains* means both brain lobes, the small knob at the base of the brain and a short piece of spinal cord approximately three quarters of an inch in length.

(b) *Cheek meat* of cattle means the lean meat on the inside and outside of the lower jaw, trimmed free of the salivary glands, with no more than 20 percent trimmable fat.

(c) *Head meat* means the lean meat, exclusive of cheek meat, trimmed from the head of cattle.

(d) *Hearts* means bright colored beef hearts, free from blood clots, trimmed free from large gristly blood vessels.

(e) *Kidneys* means kidneys free from spots and reasonably free from fat. They shall be removed by first loosening the suet from the outside surface of the kidney and then cutting off the vein, leaving sufficient fat in the vein so that the fat will be flush with the surface of the kidney.

(f) *Lips* means the meat and tissue from the side of the jaw when removed from cattle.

(g) *Livers* means all beef livers of any weight, bright and uniform in color, from light to chocolate brown, moderately short and plump and which are free from all mutilations other than minor cuts or slight skin breaks caused by the removal of the gall bladder by separating the liver from the carcass by hooks, or caused during the examination of the portal glands by MID inspectors, where such minor cuts or slight skin breaks do not impair the quality of the liver. The large blood vessel lying along the side of the liver should be trimmed even with the surface of the liver.

(h) *Lungs* means the lungs from cattle. The trachea (windpipe) is to be cut off close to the body of the lungs.

(i) *Melts* means the spleens.

(j) *Sweetbreads, heart* means the thymus gland adjacent to the heart (heart sweetbreads). They are to be trimmed reasonably free from fat.

(k) *Sweetbreads, neck* means the thymus gland (neck sweetbreads) removed from

the neck only of beef cattle. They are to be trimmed reasonably free from fat.

(l) *Tails* means tails of cattle. Ragged edges of tissue, loose fat and the last two joints of the tip end are to be removed.

(m) *Tongues* means tongues from cattle, cut off at a point that leaves the epiglottis on the tongue. The entire gullet including the soft palate shall be removed and the hinge bone shall not protrude over the end of the tongue. One-half inch of fat may be left on the under side of the tongue, which shall be trimmed smooth in removing the glands. The tip may be cut up to a point where cross section thickness does not exceed one and one-half inches.

(n) *Tripe, cooked* means tripe which has been thoroughly cooked by boiling in water, cooled and washed; any excess fat is to be removed from tripe.

(o) *Tripe, honeycomb* means cooked beef tripe showing the characteristics of honeycomb markings. If the pocket is split, the apron around the open end cannot be more than three inches wide.

(p) *Tripe, scalded* means paunches (stomachs) thoroughly cleaned by washing and scalding according to BAI instructions or similar good commercial methods.

[F. R. Doc. 51-5076; Filed, Apr. 30, 1951; 10:27 a. m.]

[Ceiling Price Regulation 4, Amendment 1]

CPR 4—ANTHRACITE DELIVERED FROM MINE OR PREPARATION PLANT

MISCELLANEOUS AMENDMENTS

Pursuant to the Defense Production Act of 1950 (Public Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization Agency General Order No. 2 (16 F. R. 738), this Amendment 1 to CPR 4 is hereby issued.

STATEMENT OF CONSIDERATIONS

Since Ceiling Price Regulation 4 became effective on February 1, 1951, it has been found desirable to amend the regulation in recognition of two types of transactions which were prevalent in the industry prior to the establishment of price controls. Approval of these pricing practices does not involve substantial relaxation of price control but does serve to remove an obstacle to selling arrangements which were followed in the past.

The first amendment recognizes a situation where a limited number of retail coal dealers had been serving certain customers with a high quality coal in carload lots. Their prices generally were above the mine prices but the customers were willing to pay a higher price for the service offered by the supplier. The amendment recognizes this situation and authorizes these retail coal dealers, only in respect to customers they served in this manner during the calendar year 1950, to continue such practice and to add the same mark-up charged during that period. The amendment does not authorize these dealers to extend this service to new customers nor does it permit dealers who had not previously sold coal on this basis to start doing so now.

The next amendment recognizes the sales of premium and penalty contracts which, when the coal exceeds a certain quality, entitles the seller to premium compensation. This amendment au-

thorizes the seller to demand and receive this additional compensation which would otherwise result in a price above the ceiling price established under the regulation. This type of contract is well recognized in the industry and is desired by consumers since it results in higher quality fuel. Furthermore, the regulation permits new contracts of this type and permits new sellers to sell coal under this arrangement provided the terms are reasonable and are in line with other similar contracts.

The last amendment spells out in detail the records and data which must be preserved and kept available for inspection.

AMENDATORY PROVISIONS

Ceiling Price Regulation 4 is hereby amended, as follows:

1. Section 3 is amended by adding thereto the following paragraphs (d), and (e).

(d) Notwithstanding anything to the contrary contained herein, retail coal dealers who during the calendar year 1950 acted as a distributor by purchasing coal from a mine or mines and resold such coal to certain consumers during the calendar year 1950, at a price calculated by adding a service charge to the f. o. b. mine price of the coal, said retail coal dealers acting as distributors may continue to sell and ship coal directly from a mine to each such consumer at a price calculated by adding a service charge no higher than the highest service charge said retail dealer charged each such consumer during the calendar year 1950 to the f. o. b. mine price of the coal which he buys and ships to each said consumer: *Provided*, Said retail coal dealer acting as a distributor shall file, by letter, with the Solid Fuels Branch of the Office of Price Stabilization, Washington 25, D. C., a statement showing the name and address of each such customer and the amount of the highest mark-up used in sales of coal during the calendar year 1950 to each such customer. This statement shall be filed by letter prior to the sale and shipment of any coal intended to be priced under this paragraph.

(e) Notwithstanding any provision to the contrary, a producer or distributor may sell and deliver or contract to sell and deliver, anthracite coal pursuant to a bona fide written contract which contains a premium and penalty provision based upon the specifications of such coal, and may demand and receive compensation in an amount per ton, in addition to the ceiling price provided by said contract: *Provided, however*, That the basic price contained in such contract does not exceed the ceiling price established under this regulation and in effect at the time of delivery: *And provided further*, That the terms of such premium and penalty provisions are reasonable and are not more favorable to the producer or distributor than premium and penalty provisions contained in similar contracts of the producer or other producers or distributor or other distributors in effect January 25, 1951.

2. Section 12 (a) is hereby amended to read as follows:

(a) Each producer and distributor shall make and keep available for inspection all records showing the price or prices per ton f. o. b. the mine at which he sold and delivered or offered to sell and deliver anthracite coal after February 1, 1951, which records shall contain information, when pertinent, regarding quality standards, size specifications and other information necessary to determine whether the prices charged are in compliance with the ceiling prices established under this regulation. There shall also be maintained and kept available for inspection all records showing the prices charged for special services during the month of January 1951, or if there were no such charges made during that month, the nearest month prior thereto, together with data revealing the type of special services and the occasions for rendering such services or making pocket charges; and there shall also be maintained and kept available for inspection records showing transportation charges and taxes added to the prices charged after February 1, 1951. The Director may require the maintenance and preservation of such other records as he deems necessary in order to effectuate this regulation.

(Sec. 704, Pub. Law 774, 81st Cong.)

Effective date: The above amendments shall become effective as of February 1, 1951.

NOTE. The record-keeping and reporting requirements of the amendatory provisions of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

[F. R. Doc. 51-5078; Filed, Apr. 30, 1951;
10:54 a. m.]

[General Overriding Regulation 7]

GOR 7—EXEMPTION OF CERTAIN FOOD AND RESTAURANT COMMODITIES, INEDIBLE PRODUCTS

Pursuant to the Defense Production Act of 1950 (Public Law 774, 81st Cong.), Executive Order 10161 (F. R. 6105), and Economic Stabilization Agency General Order No. 2 (16 F. R. 738), this General Overriding Regulation 7 is issued.

STATEMENT OF CONSIDERATIONS

This General Overriding Regulation 7 is an across-the-board regulation which exempts certain commodities from any ceiling price restrictions imposed by the Office of Price Stabilization.

The commodities exempted by this regulation are of minor significance which have but a trifling effect upon the cost of living, the cost of the defense effort, or the general current of industrial costs. These commodities are not so related to any other commodities which are important to the cost of living, to the cost of the defense effort, or to the general current of industrial costs as to have effect on the controls of other commodities remaining under ceiling

price restrictions. Furthermore, any ceiling price restrictions imposed on these commodities would involve an administrative enforcement burden out of all proportion to the importance of keeping such commodities under price control.

In view of the nature of the commodities exempted, this regulation will not have any material effect on the general level of prices.

REGULATORY PROVISIONS

GENERAL PROVISIONS

- Sec.
1. What this regulation does.
2. Exemption.

EXCEPTED COMMODITIES

3. Certain inedible products.

AUTHORITY: Sections 1 to 3 issued under Sec. 704, Pub. Law 774, 81st Cong. Interpret or apply Title IV, Pub. Law 774, 81st Cong., E. O. 10161, Sept. 9, 1950, 15 F. R. 6105; 3 CFR, 1950 Supp.

GENERAL PROVISIONS

SECTION 1. *What this regulation does.* This regulation exempts all sales of the commodities hereinafter enumerated from any ceiling price restrictions imposed by the Office of Price Stabilization.

SEC. 2. *Exemption.* No ceiling price regulation heretofore issued or which may hereafter be issued by the Office of Price Stabilization shall apply to sales of the commodities covered by this regulation and amendments thereto.

EXCEPTED COMMODITIES

SEC. 3. *Certain inedible products.* Dead stock or dead animals when sold for the recovery of inedible products.

Effective date. This General Overriding Regulation shall become effective May 5, 1951.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

[F. R. Doc. 51-5080; Filed, Apr. 30, 1951;
10:54 a. m.]

[Ceiling Price Regulation 6, Amdt. 5]

CPR 6—FATS AND OILS

DEAD STOCK

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization Agency General Order No. 2 (16 F. R. 738), this Amendment 5 to Ceiling Price Regulation 6 is hereby issued.

STATEMENT OF CONSIDERATIONS

Under the provisions of Amendment 2 to CPR 6, a difficulty has developed in establishing prices of dead stock. Because of the heterogeneous nature of this commodity, further, because it is impossible for this Agency to impose prices on this dead stock, from an administrative standpoint, and finally since this commodity does not enter significantly into the cost of living, the Director has decided to remove this category of raw material from price control.

AMENDATORY PROVISIONS

Ceiling Price Regulation 6 is amended as follows:

1. In section 16 (d) the following phrase is added: " * * * except dead stock."

2. In section 16 a new paragraph (f) is added to read as follows:

(f) Dead stock means dead animals sold for the recovery of inedible products. (Sec. 704, Pub. Law 774, 81st Cong.)

Effective date. This amendment shall become effective May 5, 1951.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

[F. R. Doc. 51-5079; Filed, Apr. 30, 1951;
10:54 a. m.]

[Ceiling Price Regulation 24]

CPR 24—CEILING PRICES OF BEEF SOLD
AT WHOLESALE

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), Economic Stabilization Agency General Order 2 (16 F. R. 738), Delegation of Authority by the Secretary of Agriculture to the Economic Stabilization Agency with respect to the Allocation of Meat (16 F. R. 1272) and Economic Stabilization Agency General Order 5 (16 F. R. 1273) this Ceiling Price Regulation 24 is hereby issued.

STATEMENT OF CONSIDERATIONS

This regulation establishes specific ceiling prices for all grades of most beef and beef products sold at wholesale.

The beef industry is vital to the farmer, the meat packer, and the consumer. Its importance is enhanced under present conditions by the need for constantly increasing supplies of meat and meat products to satisfy the national food requirements. Beef cattle production accounted for about 17 percent of the farmers' cash income in 1949. Cattle and calves accounted for 57 percent of the total farm cash income of \$8,395,000,000 obtained in 1949 from all meat animals, including cattle and calves, hogs, sheep and lamb. The industry engaged in wholesale slaughtering of meat and packing, accounts for a total product value that is surpassed in amount by only the automotive and steel industries. About 44 percent of the consumer's meat diet (excluding poultry) in 1949 consisted of beef. This was equivalent to 63 pounds per capita.

At the time of issuance of the General Ceiling Price Regulation it was recognized that it was not well adapted to the control of some commodities except for a short period of time. This is true in the case of beef. During the base period

there were sufficient variations between the prices which different packers and wholesalers charged for beef to establish substantial differences between their ceiling prices. The General Ceiling Price Regulation did not fix ceiling prices for live cattle. Therefore, those slaughterers who had higher ceiling prices for beef were able to bid more for live cattle. This resulted in hardship on those slaughterers who had established lower ceiling prices for their beef. Since their selling prices are lower, they are forced either to curtail operations or to purchase cattle at the higher price and operate at reduced margins. Furthermore, the prices of live cattle have risen since the base period so that the operating margins of many slaughterers have been seriously reduced below normal levels. Under these conditions the issuance of this regulation is of paramount importance as a means of establishing normal margins in the meat business and of stabilizing the cost of beef to retailers and restaurants. On the basis of these relatively uniform wholesale costs to retailers, dollar and cent retail prices will be established for beef.

The contrast between the inadequacies of a freeze regulation such as the General Ceiling Price Regulation and the success of the tailored type of regulation used by OPA makes it imperative that ceiling prices in the beef industry be fixed on a dollar and cent basis at the earliest possible date. Continuing study of the data upon which the ceiling prices established by this regulation are based and of new data may indicate that these prices are either too high or too low. In either event, this regulation will be revised to reflect the results of the study.

Beef Products Covered by the Regulation

The regulation establishes ceiling prices throughout the United States for the following beef and beef products:

	Section
1. Beef carcasses and wholesale cuts.....	20
2. Fabricated cuts.....	21
3. Boneless beef cuts.....	22
4. Boneless processing beef.....	23
5. Frozen boneless beef (military specifications).....	24
6. Beef, processing (military specifications).....	25
7. Beef variety meats and by-products.....	26
8. Prefabricated quick frozen and packaged retail cuts.....	3

Because of inequities created by the General Ceiling Price Regulation, it is essential that this regulation be issued at the earliest possible time. For that reason it is not possible to include all beef products in this regulation. Thus cured, smoked, cooked, barbecued, and dried beef items and a few beef by-products and beef variety meats are not included at this time, nor, save for the over-all ceiling, have specific ceiling prices been provided for specialty steak products, because sufficient information to fix specific ceiling prices is not readily available. Likewise prices for sausage

and canned products containing beef are not fixed because of their more difficult and peculiar pricing problems, requiring separate regulations. These beef products, therefore, remain under the General Ceiling Price Regulation.

Basic Price and Grade Differential

This regulation establishes one set of prices to be effective until August 1, 1951 and another set which lowers prices on August 1, about 4½ percent. A third set of prices which will be lower by an additional 4½ percent, effective October 1, 1951, will be issued later. The August 1 schedules printed herein include only beef carcasses and wholesale cuts and 4-way military beef.

The prices established herein allow a reasonable margin for the slaughterer over live cattle prices. In determining the proper margin for beef slaughterers, three basic factors were considered: (1) The proportion of live weight of cattle that is represented by dressed carcass; (2) the value of the byproducts; and (3) the fair operating margin for slaughterers. Average yields of dressed carcasses and byproducts from each grade of cattle were computed on the basis of data submitted by members of industry. The value of the byproducts was computed on the basis of the ceiling prices established by this and other regulations for these commodities. In computing the slaughterers' cost, a study was made of representative companies and the margin selected was generally fair and equitable to processing and nonprocessing slaughterers.

Standard Wholesale Cuts

Beef is sold at wholesale not only in the form of carcasses, sides and quarters, but also in the form of wholesale or primal cuts. Prices cannot be established for these cuts except in conjunction with precise definitions. If the cuts being priced were not defined with precision, the established prices could be readily evaded by cutting into the higher-priced cuts substantial quantities of meat from the lower-priced cuts. Moreover, the prices fixed by the regulation are nation-wide, and beef is shipped over large areas so that uniformity in the commodity being priced is obviously essential. Therefore, no practicable alternative exists for securing effective price control other than requiring that beef cuts be standardized.

The permitted wholesale cuts represent a reconciliation between the need for anatomically precise description and the customary practices of the industry. Numerous conferences were held with the industry and cutting tests performed before the definitions were finally settled. In the opinion of the Director they can be readily understood and followed, and will satisfy the customary needs of the greater part of the industry. Provision is made for the sale of miscuts at the lowest price for any wholesale cut.

The regulation provides for primary wholesale cuts and additional cuts made by combinations of various primary cuts. The hindquarter is broken from the forequarter by cutting the beef side between the 12th and 13th ribs, leaving only one rib on the hindquarter.

The names of the primary cuts and the percentage that each constitutes of the carcass of beef are shown below:

Carcass	Per- cent
	100
Forequarter	51.25
Regular chuck	25.0
Rib	9.0
Brisket	5.5
Short plate	7.5
Foreshank	4.0
Hindquarter	48.75
Round	23.75
Sirloin	17.00
Short loin	
Flank	4.50

(Kidney, suet, hanging tenderloin, bone, waste and shrink account for the remainder.)

In addition to the above cuts, certain combinations are permitted. A back may be made by leaving the regular chuck and rib combined; a cross cut chuck by leaving the regular chuck, the brisket and the fore shank in one piece; a triangle may be made by leaving in one piece the regular chuck, fore shank, brisket and short plate; an arm chuck, by combining the foreshank and regular chuck; and a trimmed full loin by combining the sirloin and short loin.

Fabricated Cuts

No other wholesale cut or combination may be sold, except to a purveyor of meals, such as hotels, restaurants, cafeterias, etc., many of whom, like the ordinary housewife, require their meat cut into roasts, steaks, stews, etc., and otherwise made ready for cooking without further preparation. To allow the suppliers to continue to perform the services rendered in the past, the regulation permits the fabrication for sale to hotels, restaurants, and other purveyors of meals of smaller standardized cuts which include the principal types customarily sold in the past to these buyers.

The prices which have been established for the various standard primal cuts were determined by reference to the price relationships between cuts which have existed in the past, and as reported by various packers. With the spreads between cuts given and with a fixed percentage yield of each cut, the prices of the cuts are determined by the level of prices placed upon the carcass.

Boneless Cuts and Processing Beef

Prices are also established for 4-way boneless beef for the Armed Forces on the basis of test information supplied both by members of the industry and by representatives of the Armed Forces. Studies were made to determine the costs involved in the production of this type of meat as well as the amount of the by-product credits obtained in the normal course of producing this meat for the Armed Forces. The yield figures used were obtained from tests on more

than 2,000,000 pounds of meat. The costs determined for labor, for supplies, and for freezing represent average costs submitted by several substantial producers of this type of meat.

Special consideration is given to the problem of the non-slaughtering producer of 4-way military beef and other boneless beef, particularly to the expense involved in bringing the carcass beef to the non-slaughterer's boning plant. These special studies indicate that the non-slaughtering producer of 4-way military beef requires a differential over and above the price provided for the slaughtering producer of this type of meat, and, accordingly, a differential of \$2.00 per cwt. is provided in the regulation.

Ceiling prices for other types of boneless beef are established for sales to processors for the preparation of products for the armed services. Boneless beef for use in the manufacture of domestic sausage, canned meat products, hamburger, cube steaks, etc., is also priced, as are certain boneless beef cuts from low grade beef carcasses. These prices are established on the basis of data in regard to boning yields and other information supplied by the industry.

Prices for boneless beef and boneless beef cuts as set forth in this regulation are for sales f. o. b. selling establishment only. They are established in relation to prices of the bone-in carcass at point of boning. This method of pricing was used to insure boners a fair margin wherever their selling plant is located. It is believed, therefore, that the prices being established for boneless beef and boneless beef cuts are most equitable when sales are made on an f. o. b. basis.

The Zone Differentials

The regulation provides for fixing prices at any point in the United States in relation to a price in a base zone. In general, a transportation addition is used for determining ceiling prices in zones other than the base zone. The amount of this addition for a delivery at any point may be determined on the basis of the use of a specified percentage of the carload freight rate for shipments of fresh meat. The prices outside of the base zone are to be determined by use of the freight rate from Omaha, Nebraska, or Denver, Colorado, whichever is lower. The proposed map covering the zone structure of the beef regulation was distributed among members of the meat industry which endorsed the principle of the zoning technique used. The Industry Advisory Committee made recommendations for changes in the map and most of these proposed changes have been incorporated into the present zone structure.

The zone structure set forth in this regulation should generally permit vendors to distribute their meats in a normal manner throughout the entire country. The base prices are applicable to the area in the Midwest where supplies of slaughter cattle and slaughtering facilities are most heavily concentrated. The industry is characterized, in general, by the movement of dressed beef carcasses, and to a lesser extent, live cattle, from this zone to the coastal areas. The tech-

nique employed in this regulation for the most part reflects the pricing relationships which exist in a normal market.

About 50 percent of the prime and choice grade beef is produced in the States of Iowa, Minnesota, Nebraska, Missouri, Kansas and South Dakota, and an area generally comprising these States is defined as zone 1 for the purpose of pricing these top grades of beef. The lower grades of cattle are produced mostly in the States of Texas, Oklahoma, Arkansas, Louisiana, New Mexico, North Dakota, and parts of Montana, Wyoming, Colorado, and Wisconsin; and this area has been defined as zone 2. There also are substantial numbers of these lower grades of cattle produced in other sections of the country; but, this production is seasonal and, during most of the year, the consumption of beef exceeds production in these areas. Since the only significant movement from zone 1 to zone 2 is beef of prime and choice grades, no freight price differential has been allowed in zone 2 except on those two top grades of beef.

The western part of the country is designated as zone 3. Normally, this region brings in grass fed cattle from zone 2 and places them in the feed lots to be fattened for slaughter in that area. In addition to cattle from their own feed lots, the western packers also purchase live animals from the zone 1 markets, and consequently it is necessary to provide an adequate zone differential to permit the normal movement of these animals to the consuming area on the West Coast. The meat produced in zone 1 which goes to the West Coast normally moves by truck. The truck rate plus icing, is approximately equal to the railroad rate for fresh meat. Consequently the price differential for all grades is the base price plus the rail rates from Denver.

The situation on the East Coast which is designated as zone 4 is somewhat different from the West Coast in that there is very little feeding in that area. Practically all of the two top grades of cattle must be brought in from the Midwest, either in the form of live animals or dressed carcasses. Consequently, the zone differential has been designed so as to permit the flow of both live animals and dressed meat to the large populous areas in the East. The meat moving to the eastern part of the country normally goes by rail shipment and accordingly the zone differential is established at 115 percent of the railroad carload freight rate. The additional 15 percent is intended to cover initial icing and re-icings en route.

There is a small area designated as zone 2a in eastern Wisconsin which has a large urban population and which normally competes directly with the Chicago area for the required supplies of prime and choice cattle, but which has only slightly better supplies of other grades of cattle than Illinois and eastern points. Accordingly a special provision is made in the regulation to enable the packers in this area to maintain their normal competitive position with packers in the Chicago area. This is done by allowing an addition to the base price on the basis of 60 percent of the freight rate from Omaha for the lower grades

of cattle and 115 percent for the choice and prime cattle.

There is a peculiar problem in the southern part of Florida which requires special consideration. This area is predominately a resort area and during certain months of the year enjoys an influx of visitors from other parts of the country. To obtain supplies for this trade, it is customary for suppliers in that area to buy from the New York and Boston markets. This is due to the fact that the kosher trade in the northeast uses the fore-quarters from the top grades of beef, thereby leaving a substantial surplus of loins and ribs. These prime and choice grade loins and ribs are the principal cuts required by the larger hotels and restaurants. The regulation establishes prices for the eastern part of the country on the basis of freight from Omaha, and the transportation addition for the southern part of Florida is inadequate to cover the cost of slaughtering cattle in New York and Boston and transportation of the meat to Florida. Accordingly, this normal business practice has been recognized in the regulation to the extent that a special differential of \$2.00 per cwt. has been authorized on sales of certain cuts derived from the two top grades of beef.

Distribution Points

The distribution point is the key to the determination of the ceiling price for any beef item priced in the regulation. The prices in the base zones are established and specified in the regulation and to these basic prices may be added certain additions. One of the additions is the zone differential which represents the transportation charges normally applicable between Omaha or Denver and the distribution point, in those cases where the distribution point is located outside the base zone. In cases where the distribution point lies within the base zone, there is no permitted zone addition.

Since the beef pricing structure is predicated on carload movements of meat, there is necessarily some difference in handling situations involving carload and less-than-carload sales of beef. There is little difficulty in determining the distribution point with respect to carload sales. The distribution point is the seller's place of business in every case except where the meat is consigned to the buyer and the seller pays the transportation charges to the buyer's place of business. In such a situation the seller may at his option treat his plant as the distribution point and make a local delivery charge for transportation to the buyer, or he may elect to treat the rail unloading point nearest the buyer's place of business as the distribution point.

In the case of L. C. L. sales to buyers other than to purveyors of meals, the distribution point is the seller's place of business in those situations where the buyer comes to the plant to pick up the meat, as well as in those cases where the seller makes a local delivery to the buyer. However, where the seller delivers to the buyer by common or contract carrier, the distribution point must be the unloading point nearest the buy-

er's place of business. One of the important considerations involved in the establishment of the distribution point near the buyer in L. C. L. sales is to preserve the retailers' and wholesalers' operating margins since their selling prices are predicated on the prices prevailing in the localities in which they are located.

Purveyors of meals have normally and customarily obtained meat supplies by means of express or other fast shipment and frequently have paid the transportation charges incurred in such specialized deliveries. Accordingly, the regulation permits purveyors of meals to buy on an f. o. b. seller's plant basis. Since most of these purchases are in L. C. L. quantities, this proviso represents an exception to the general rule prescribing the distribution point as the unloading point nearest the buyer's place of business on L. C. L. sales.

In the case of boneless beef cuts and boneless processing beef the distribution point is always the seller's place of business. This is necessary in order to prevent suppliers of this type of meat from obtaining substantially higher prices for their products by shipping them to distant markets, than could be realized by sales in the immediate vicinity of the seller's plant. This will tend to preserve the pattern of distribution of this type of meat on a more normal historical basis.

Local Delivery

To permit the continuation of store-door delivery, a specific addition may be made to the base price for local delivery. On sales of no more than 3,000 pounds to one place in one day, a fixed amount has been allowed for each specified distance, this amount being determined on the basis of data obtained from the industry based on average costs. On sales in larger quantities, the seller is permitted to add his actual cost of local delivery to the buyer's place of business, or the lowest commercial rate for such service, or the amount permitted for local delivery of less than 3,000 pounds, whichever is lower. This provision is designed both to fairly compensate for the local delivery and to minimize the freight burden on the purchaser of L. C. L. shipments in excess of 3,000 pounds of beef.

Other Additions to Base Prices

To assure a continued flow of beef through ordinary channels and in conformity with the customary practices of the industry, certain other price adjustments are necessary. The more important of these adjustments are to cover the costs of specified types of sellers who perform specialized functions.

Wholesalers have usually secured a major part of their operating margin through their ability to purchase beef, generally in large quantities, at prices which would enable them to compete favorably with packers and packer branch houses. However, in a short market the independent wholesaler often finds it difficult, if not impossible, to make such favorable purchases, and accordingly, he would need a higher selling price to provide him with his normal operating margin. The regulation permits

the independent wholesaler an addition of \$2.25 per cwt. on sales to retailers and purveyors of meals, 75¢ per cwt. on sales to other wholesalers, and \$1.25 per cwt. on sales to all other buyers. A study of operating results experienced by wholesalers indicates that these additions will permit them to obtain the normal operating margins which they enjoyed in the past.

Sales to Purveyors of Meals

There are approximately 600 business establishments in the United States whose chief function is that of preparing and fabricating meat cuts and selling them (along with other meat products), to hotels, restaurants, and other purveyors of meals. These establishments are generally known as hotel supply houses. Some meat packing companies and wholesalers also perform this function as a part of their operations, either directly at their plants or branch houses or through subsidiary companies.

Functions performed by sellers of fabricated cuts to purveyors of meals include providing special selections, aging and trimming of primal cuts which may be sold as such or fabricated into steaks, roasts, stews and ground meat to fulfill the varying specifications of different types of purveyors of meals. Frequent and sometimes small deliveries are required. Because of these special services, costs are considerably higher than are involved in the wholesale distribution of meat to retailers, and special pricing provisions on fabricated cuts are necessary to make possible continuation of the services the hotel supply units render.

Establishments which sold less than 25 percent of their volume to purveyors of meals and, also, packer-owned hotel suppliers physically attached to a defined parent or controlling selling establishment, are given ceiling prices on sales of fabricated cuts reflecting the higher costs for these specialized services.

A combination distributor, which during 1950 sold between 25 and 70 percent of its volume of all meats to purveyors of meals is given slightly higher ceiling prices for fabricated cuts. This is to compensate for additional costs over a packer-owned hotel supplier which is physically attached. Operating as a separate selling establishment, the overhead expenses of such a combination distributor are likely to be higher. Since such a combination distributor's operation is part a wholesale and part a fabricated cut operation, it is given an allowance of \$2.00 per cwt. on sales of beef carcasses, wholesale cuts or boneless cuts which is more than the amount allowed for hotel supply houses but a lesser markup on the sales of fabricated cuts. A combination distributor owned and controlled by a packer will have expenses greater than those of a hotel supplier owned and controlled by a packer and attached to such packer, but less costs than a hotel supply house. In a period of tight supply, such an establishment will not buy from wholesalers to any great extent.

Ceiling prices for sales of fabricated cuts to purveyors of meals by hotel supply houses are slightly higher than prices

for similar sales by combination distributors. A hotel supply house, whose sales to purveyors of meals must represent at least 70 percent of its total volume of meat sold in 1950, provides these specialized services for most of its sales. Especially in periods of tight supply, it has no parent company upon which to rely for its continued supply, and, therefore, its costs of procuring meat may be higher.

On sales of beef carcasses, wholesale cuts, or boneless cuts, an addition of \$1.50 is allowed for hotel supply houses and \$2.00 for combination distributors.

Peddler-truck sellers

In some market areas, sales by peddler-trucks operated by driver-salesmen are important elements in the distribution of meat, especially to the smaller retailers in the outlying sections. This form of distribution is distinguished from the usual methods by the fact that sales are made customarily out of stock carried on the truck, so that the sale and delivery are made concurrently. The addition of \$2.50 per cwt. allowed for this type of sale of beef is based on information received from representatives of this branch of the industry in various parts of the country and at meetings held by the Office of Price Stabilization.

Kosher Beef

Heavy demand for kosher slaughtered beef is concentrated in the northeastern part of the country, particularly in and around New York and Boston. In response to this demand kosher slaughtering facilities have developed in that area on a sufficiently large scale to draw a substantial quantity of live cattle from the west. In addition to the extra expense necessarily incident to kosher slaughtering methods, these packers experience a loss by tissue shrink as a result of transporting the live cattle long distances. Data covering an extended period shows that kosher beef has commanded a premium at least equal to the extra costs. Accordingly, the regulation allows an addition for kosher beef derived from cattle slaughtered in zone 4a sufficiently high to cover the necessary costs.

Conclusion

In formulating these regulations the Director of Price Stabilization has consulted extensively with industry representatives and has given full consideration to their recommendations. In his judgment the provisions of this regulation are generally fair and equitable and are necessary to effectuate the purposes of Title IV of the Defense Production Act of 1950.

So far as practicable the Director of Price Stabilization gave due consideration to the national effort to achieve maximum production in furtherance of the objective of the Defense Production Act of 1950; to prices prevailing during the period from May 24, 1950, to June 24, 1950, inclusive; and to relevant factors of general applicability.

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9. Wholesale zoning map.

AUTHORITY: Sections 1 to 50 issued under sec. 704, Pub. Law 774, 81st Cong. Interpret or apply Titles I and IV, Pub. Law 774, 81st Cong. E. O. 10161, Sept. 9, 1950, 15 F. R. 6105, 3 CFR, 1950 Supp.

ARTICLE I—GENERAL PROVISIONS

SECTION 1. *What this regulation does.* This regulation establishes specific ceiling prices for most sales of beef, beef cuts and beef products, except for sales at retail. These ceiling prices supersede those established by the General Ceiling Price Regulation for these items. This regulation does not, however, establish ceiling prices for sterile canned beef, or sausage. In addition, this regulation defines and standardizes the beef cuts which you may sell and prohibits the sale of non-standardized cuts.

SEC. 2. *Where this regulation applies.* This regulation shall be applicable in the forty-eight States and the District of Columbia.

SEC. 3. *Ceiling prices for specifically enumerated beef products.*—(a) *Beef carcasses and wholesale cuts.* Your ceiling price for each grade of beef carcass

or beef wholesale cut shall be the price specified in section 20, plus any applicable additions permitted in Article IV.

(b) *Fabricated beef cuts.* Your ceiling price for each grade of fabricated beef cut shall be the price specified in section 21, plus the applicable additions permitted in sections 40 and 41.

(c) *Boneless beef cuts.* Your ceiling price for each boneless beef cut shall be the price specified in section 22, plus the applicable additions permitted in sections 41, 42, 45 and 46.

(d) *Boneless processing beef.* Your ceiling prices for boneless processing beef shall be the prices specified in section 23, plus the applicable additions permitted in sections 41 and 45.

(e) *Boneless beef (military specifications).* Your ceiling prices for frozen boneless beef (4-way, military specifications) and beef, processing (military specifications, JAN-B-617) shall be the prices specified in sections 24 and 25 respectively. You may not include any of the additions specified in Article IV.

(f) *Beef variety meats and by-products.* Your ceiling prices for certain beef variety meats and beef by-products shall be the prices specified in section 26, plus the applicable additions permitted in sections 41, 42, 45 and 46.

(g) *Prefabricated quick frozen and packaged retail cuts.* Your ceiling prices for prefabricated quick frozen and packaged retail cuts, delivered to any retail store, properly equipped with such facilities as are necessary to maintain such cuts in a solid frozen condition, shall be 80 percent of the retail ceiling price (Group 1 and 2 stores as established by Ceiling Price Regulation 25) for the corresponding grade and type of fresh retail cut applicable in the retail zone area in which the buyer's store is located. In determining this figure, the retail ceiling price shall first be converted to a per cwt. basis and the result shall be rounded to the nearest 10 cents per cwt. The weights for determining such ceiling price shall be the net weight of the prefabricated quick frozen retail cut indicated on each package. None of the additions in Article IV may be added.

SEC. 4. *Ceiling prices for certain beef products which are not specifically listed in section 3.*—(a) *Variety meats and edible by-products.* If you sell a beef variety meat or a beef by-product which is not included in section 26, your ceiling price is established by the General Ceiling Price Regulation.

(b) *Cured beef items.* If you sold cured, corned, cooked, smoked, barbecued, or dried beef items during 1950, your ceiling prices are established by the General Ceiling Price Regulation. You must, however, file the report required under section 10 (b). If you did not sell these items during 1950, see section 4 (d).

(c) *Specialty steak products.* If you sold specialty steak products such as chip steaks, frosted steaks, sandwich steaks, French steaks, tenderloin steaks or similar specialty beef products during 1950, your ceiling prices are established by the General Ceiling Price Regulation, but in no event shall they exceed \$2.00 per pound. You must, however, file the report required by section 10 (b). If you

did not sell these items in 1950, see section 4 (d).

(d) *New cured beef and specialty steak products.* If you desire to sell a beef product listed in section 4 (b) or section 4 (c) which you have not sold during 1950, you may apply in writing to the Director of Price Stabilization in Washington, D. C., for a ceiling price. In your application you shall describe the product and state the same information required in section 10 (b) (1) through (6), inclusive. The Director of Price Stabilization may authorize a ceiling price for such product if your application includes sufficient facts to enable the Director of Price Stabilization to find:

(1) That you have made a substantial financial investment which cannot be utilized except in the sale of such beef product;

(2) That the sale of this product is to constitute at least 10 percent of your dollar volume of business;

(3) That production of this item will not divert an abnormal amount of beef production from low cost to high cost items; and

(4) That approval of your application will be generally fair and equitable, will not adversely affect the price structure established by this regulation, and will not otherwise have an inflationary effect.

SEC. 5. Exempt sales. The provisions of this regulation shall not apply:

(a) To sales at retail; or

(b) To sales or deliveries of any beef product to a buyer if, prior to the effective date of this regulation, this beef product has been received for shipment to such buyer by a carrier other than a carrier owned or controlled by the seller.

SEC. 6. Adjustment for transportation to critical areas. Upon a finding that a critical shortage of meat has occurred in a specific area because customary sources of supply are unavailable and because the established ceiling prices do not contain a sufficient allowance to cover the cost of transporting meat to that area from other sources of supply, the Director of Price Stabilization may by order designate such area as a critical area for such period as he may prescribe, and may in writing authorize you to charge and receive, for beef products sold to buyers in that area, an amount in excess of the applicable ceiling price.

SEC. 7. Export sales—(a) Ceiling prices. The ceiling prices at which you may export any beef product shall be your domestic ceiling price for the beef product f. o. b. your place of business (in this instance your distribution point shall be your place of business) plus any of the following costs actually incurred incidental to exportation of the product:

- (1) Cost of transportation to the dock.
- (2) Export packing costs.
- (3) Demurrage or warehouse charges.
- (4) Ocean freight costs.
- (5) Insurance costs.
- (6) Consular fees.
- (7) Freight forwarders' fees.

You may not however add any of the additions specified in Article IV of this regulation except the additions set forth in section 40 and section 42, where applicable.

(b) *Records.* You shall make and preserve the records required in section 9 (a) and in addition to the information required to be shown in paragraphs (1) through (4) therein, you shall also separately list any of the actual costs incurred in paragraph (a) (1) through (7) of this section. You shall furnish the buyer a written statement showing all this information.

SEC. 8. Evasion. (a) You shall not evade the provisions of this regulation, by direct or indirect methods in connection with an offer, solicitation or agreement relating to the sale, delivery, purchase, transfer or receipt of beef, alone or in conjunction with any other commodity or service, or by way of any commission, service, transportation, wrapping, packaging or other charge or discount, premium or other privilege, or by tying-agreement or other trade understanding, or by changing the selection, grading, or the style of dressing, cutting, trimming, cooking or otherwise processing, or the wrapping or packaging of beef, or otherwise.

(b) Among others, the following practices are considered evasions and are prohibited:

(1) Falsely or incorrectly grading or invoicing beef.

(2) Selling or invoicing kosher beef to purchasers who are not bona fide buyers of kosher meat.

(3) Selling or invoicing fabricated beef cuts to buyers other than purveyors of meals, hotel supply houses, combination distributors, or ship suppliers.

(4) Offering, selling or delivering a beef product on condition that the buyer purchase another beef product or any other commodity or service.

(5) Making or receiving a charge for delivery on the basis of a route different from that actually followed and in excess of that permitted for the route by which the beef was actually delivered.

(6) Selling or transferring to a slaughterer title to live cattle by the owner thereof or buying or receiving title to live cattle by a slaughterer from the owner thereof, on condition, or with any understanding or agreement, that dressed carcasses or wholesale cuts derived from such cattle, or from other cattle, be sold or delivered to any designated person: *Provided, however,* That this prohibition shall not apply to the sale or transfer of title to cattle certified to be club cattle.

(7) Charging, paying, billing, or receiving any consideration for or in connection with any service for which a specific allowance has not been provided in this regulation.

(c) The following payments shall not be construed as evasions of this regulation if made under the following conditions:

(1) A payment of not to exceed 17½ cents per cwt. in excess of the ceiling prices fixed by this regulation, if paid by a buyer to a broker who had, prior to the issuance date of this regulation, rendered services as a broker, for services rendered by the broker to the buyer if the broker has no business affiliation with the seller.

(2) A payment by a buyer to a seller for icing services performed by the seller

before delivery of any beef or beef product to a carrier, if the carrier's freight charges are paid directly by the buyer and if the amount paid for such icing services does not exceed the actual commercial rates for such icing services.

(3) Where the distribution point is the seller's place of business and the transportation charges are paid by the seller to the carrier, a payment by a buyer to a seller of the buyer's proportion of that transportation charge, if such payment appears on the seller's invoice.

SEC. 9. Records—(a) Records which must be preserved. On or after the effective date of this regulation, each of you who sells or transfers and each of you who, in the course of trade or business, buys or receives any beef, beef cut or beef product shall make and preserve for inspection by the Office of Price Stabilization for a period of two years complete and accurate records of each such sale, transfer, purchase or receipt showing:

(1) The date thereof;

(2) The names and addresses of the buyer or the recipient and the seller or the transferor;

(3) The descriptive name or type of cut or item, the grade, including sex identification as to stag or bull, and the quantity and weight of all beef products sold, transferred, delivered or purchased, received or acquired;

(4) The price charged, received, or paid therefor.

You shall also continue to preserve all records required to be preserved by Section 16 of the General Ceiling Price Regulation.

All records required to be preserved under this section 9 may after the expiration of 90 days after the date of the transaction to which they relate be transferred to and preserved thereafter on microfilm.

(b) *Records which must accompany deliveries.* (1) Except as provided in section 9 (b) (2), (3) and (4) each of you who sells, transfers, or delivers any beef product shall furnish to the buyer at the time of delivery a written statement showing information set forth in section 9 (a).

(2) In case of a shipment made to a buyer located beyond a radius of twenty-five miles from the seller's place of business, other than a C. O. D. shipment, you shall send with each such shipment a copy of the written statement referred to in section 9 (a) hereof: *Provided, however,* that if the shipment made to the buyer is commenced before 12 o'clock noon, that portion of the statement with respect to the price charged and received therefor, may be omitted but must be mailed to the buyer on the same day. If the shipment made to the buyer is commenced after 12 o'clock noon, that portion of the statement with respect to the price charged or received therefor, may be omitted but must be mailed to the buyer before 12 o'clock noon the following business day.

(3) Where the shipment made constitutes the entire content of a common carrier freight car or truck, a copy of the statement referred to in section 9 (a) shall be posted in the freight car or truck near or on the door. Where the shipment made constitutes only a part of the

ARTICLE II—PRICING SCHEDULES

Sec. 20. Schedule 1—Beef carcasses and wholesale cuts.

(a) Effective through July 31, 1951

[All prices are on a dollars per cwt. basis; the price for any fraction of a cwt. shall be reduced proportionately.]

Prices by grade					
	Prime	Choice	Good	Commercial	Utility
1. Carcass.....	56.20	54.20	52.20	47.20	42.20
2. Hindquarter.....	61.60	59.60	57.60	52.60	47.60
3. Forequarter.....	51.10	49.10	47.10	42.10	37.10
4. Round.....	55.20	53.20	51.20	46.20	41.20
5. Trimmed full loin.....	94.20	92.20	90.20	85.20	80.20
6. Flank.....	29.20	27.20	25.20	20.20	15.20
7. Short loin.....	117.00	115.00	113.00	108.00	103.00
8. Sirloin.....	74.80	72.80	70.80	65.80	60.80
9. Cross cut chuck.....	58.90	56.90	54.90	49.90	44.90
10. Regular chuck.....	53.20	51.20	49.20	44.20	39.20
11. Fore Shank.....	31.20	29.20	27.20	22.20	17.20
12. Rib.....	42.20	40.20	38.20	33.20	28.20
13. Rib.....	78.20	76.20	74.20	69.20	64.20
14. Short plate.....	31.20	29.20	27.20	22.20	17.20
15. Back.....	60.10	58.10	56.10	51.10	46.10
16. Triangle.....	45.70	43.70	41.70	36.70	31.70
17. Arm chuck.....	50.20	48.20	46.20	41.20	36.20

SPECIAL ADJUSTMENTS

(1) If any beef carcass or wholesale cut is not cut in accordance with the specifications prescribed in Appendix 2, you may not sell such cut above the ceiling price prescribed for flanks.

(2) If any beef carcass or wholesale cut does not clearly bear a correct grade mark, you shall not sell the cut above the ceiling price prescribed for the corresponding wholesale cut of the lowest grade.

(3) If you are a hotel supply house, you may add \$1.50 per cwt. to the prices listed above.

(4) If you are a combination distributor, you may add \$2.00 per cwt. to the prices listed above.

(5) If a buyer sends you a written request in duplicate for tender-ray processing of any beef carcass or wholesale cut, stating therein that he will absorb the expense of the tender-ray processing, you may add an amount not exceeding two percent of the appropriate price listed above to that price. A copy of the buyer's written request must be forwarded to the Office of Price Stabilization, Washington, D. C., before such addition may be taken.

(b) Effective August 1, 1951, the following prices will supersede those in section 20 (a).

[All prices are on a dollars per cwt. basis; the price for any fraction of a cwt. shall be reduced proportionately.]

Prices by grade					
	Prime	Choice	Good	Commercial	Utility
1. Carcass.....	53.70	51.70	49.60	44.80	41.70
2. Hindquarter.....	59.50	57.50	55.40	50.60	47.50
3. Forequarter.....	48.40	46.40	44.30	39.50	36.40
4. Round.....	52.50	50.50	48.40	43.60	40.50
5. Trimmed full loin.....	92.20	90.20	88.10	83.30	80.20
6. Flank.....	28.20	26.20	24.10	19.30	16.20
7. Short loin.....	115.50	113.50	111.40	106.60	103.50
8. Sirloin.....	72.20	70.20	68.10	63.30	60.20
9. Cross cut chuck.....	45.00	43.00	40.90	36.10	33.00
10. Regular chuck.....	39.20	37.20	35.10	30.30	27.20
11. Fore Shank.....	29.20	27.20	25.10	20.30	17.20
12. Rib.....	39.20	37.20	35.10	30.30	27.20
13. Rib.....	75.20	73.20	71.10	66.30	63.20
14. Short plate.....	29.20	27.20	25.10	20.30	17.20
15. Back.....	56.50	54.50	52.40	47.60	44.50
16. Triangle.....	43.00	41.00	38.90	34.10	31.00
17. Arm chuck.....	47.30	45.30	43.20	38.40	35.30

SPECIAL ADJUSTMENTS

(1) If any beef carcass or wholesale cut is not cut in accordance with the specifications prescribed in Appendix 2, you may not sell such cut above the ceiling price prescribed for flanks.

(2) If any beef carcass or wholesale cut does not clearly bear a correct grade mark, you shall not sell the cut above the ceiling price prescribed for the corresponding wholesale cut of the lowest grade.

(3) If you are a hotel supply house, you may add \$1.50 per cwt. to the prices listed above.

(4) If you are a combination distributor, you may add \$2.00 per cwt. to the prices listed above.

(5) If a buyer sends you a written request in duplicate for tender-ray processing of any beef carcass or wholesale cut, stating therein that he will absorb the expense of the tender-ray processing, you may add an amount not exceeding two percent of the appropriate price listed above to that price. A copy of the buyer's written request must be forwarded to the Office of Price Stabilization, Washington, D. C., before such addition may be taken.

(7) Your ceiling price for that product under the General Ceiling Price Regulation.

(8) The total dollar volume you sold of the product during the calendar year 1950.

(9) The total dollar volume of all your sales of all meat products during the calendar year 1950.

(c) For other reports required by this regulation see sections 21, 42 and 46.

Sec. 11. Prohibitions.—(a) Selling at prices above ceiling. Regardless of any contract, agreement or other obligation, (1) you shall not sell or deliver any beef product at a price higher than the ceiling price established by this regulation, (2) you shall not buy or receive in the regular course of trade or business any beef product at a price higher than the ceiling price established by this regulation, and (3) you shall not agree, offer, solicit or attempt to do any of the foregoing. You may, however, charge, demand, pay or offer lower prices for beef products than are established by this regulation.

(b) Selling other than defined cuts. Regardless of any contract, agreement or other obligation, except for beef products the ceiling prices of which are controlled by section 4, you shall not sell or deliver and you shall not buy or receive in the regular course of trade or business any beef product or any part or portion thereof unless such beef product is listed in Appendices 2 through 7, inclusive.

Sec. 12. Enforcement. On or after the effective date of this regulation, if you violate any provision of this regulation, or any order issued pursuant to it, you are subject to the criminal penalties, civil enforcement actions, and suits for treble damages provided for by the Defense Production Act of 1950. Also, any person, who, in the course of trade or business, buys from you at a price higher than your ceiling price is subject to the criminal penalties and civil enforcement actions provided for by that Act.

Sec. 13. Petitions for amendment. If you seek an amendment of any provision of this regulation, you may file a petition for amendment in accordance with the provisions of Price Procedural Regulation 1, issued by the Office of Price Stabilization.

content of a common carrier freight car or truck, the copy shall be securely attached in a conspicuous place to one of the items included within the shipment. Where the shipment made is by vehicle other than a common carrier, the copy referred to shall be given to and carried by the driver and he shall be authorized to display it to any enforcement officer on request.

(4) If you transfer any beef product, which constitutes the entire content of a vehicle, to a business establishment or warehouse controlled or operated by you, you shall send with each vehicle making such transfer, a statement showing the name and address of the owner, the point of destination and that the beef products are not being transferred to a buyer in connection with a sale. The transfer must be identified in the same manner as required in subparagraph (3) of this paragraph.

Sec. 10. Reports.—(a) Kasher slaughter located in Zone 4a. If you kasher slaughter cattle in a slaughtering plant or plants located in Zone 4a you shall file with the Office of Price Stabilization at Washington, D. C., a true copy of the abattoir stamp together with the name and address of the slaughtering plant at which such abattoir stamp is used.

(b) Cured beef products and specialty steaks. If you sell any beef product for which a ceiling price is provided under section 4(b) or (c) you shall file within 30 days of the effective date of this regulation with the Director of Price Stabilization, Washington 25, D. C., a report including:

(1) A description of the product, including the name of the item.

(2) The wholesale cut and grade of beef used therein.

(3) A complete description of its preparation.

(4) The type of wrapping or packaging used.

(5) The manner in which the product differs from the most similar product of the same type for which a ceiling price is provided in section 3 of this regulation.

(6) The cost of each operation which is added to or eliminated from the manufacture of the most similar product of the same type for which a ceiling price is provided in section 3 of this regulation and a cutting test showing the cost of the product.

(b) For sales of fabricated beef cuts by a combination distributor to purveyors of meals.

No combination distributor shall make sales to purveyors of meals until such selling establishment shall have filed a statement, in duplicate, with the appropriate Regional Office of the Office of Price Stabilization showing: (1) the total volume by weight of all meats, including sausage, variety meats and edible products, sold or delivered by it during 1950 to purveyors of meals; (3) the percentage obtained by dividing the figure derived in (2) by the figure derived in (1).

Schedule II (b)

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. The prices set forth herein include the cost of packaging, boxing, and freezing. You may not add the additions set forth in sections 42 through 48 inclusive.]

Fabricated Beef Cuts	Prices by grade			
	Prime	Choice	Good	Utility
1. Round (rump and shank off).....	71.90	71.90	71.90	63.40
2. Boneless rump (butt).....	78.60	78.60	78.60	67.90
3. Hind shank.....	31.20	31.20	31.20	31.20
4. Boneless round.....	80.70	80.70	80.70	75.90
5. Inside (top round).....	81.90	81.90	81.90	77.00
6. Outside (bottom round).....	81.90	81.90	81.90	72.10
7. Knuckle (face).....	81.90	81.90	81.90	72.10
8. Gooseneck boneless round.....	81.90	81.90	81.90	69.50
9. Strip loin (bone in).....	165.00	135.00	114.40	88.20
10. Strip loin (boneless).....	165.00	163.10	137.30	107.70
11. Beef tenderloin.....	174.20	161.40	132.30	128.30
12. Boneless sirloin (butt).....	101.60	94.10	88.80	74.70
13. Top sirloin (butt).....	130.00	120.40	113.60	95.60
14. Bottom sirloin (butt).....	81.40	75.40	71.10	59.50
15. Boneless chuck (shoulder clod out).....	68.10	68.10	68.10	59.40
16. Boneless chuck.....	77.70	77.70	77.70	62.00
17. Shoulder clod.....	100.70	93.60	82.30	71.50
18. Boneless brisket (deckle off).....	40.30	40.30	40.30	39.70
19. Oven-prepared rib.....	128.70	110.00	98.10	84.50
20. Short ribs.....	(1)	(1)	(1)	71.00
21. Rib-boned, rolled and tied.....	(1)	(1)	(1)	126.40
22. Spender roll (rib eye).....	42.20	42.20	42.20	42.20
23. Regular roll (rib eye).....	100.10	100.10	100.10	100.10
24. Boneless short plate.....	66.40	66.40	66.40	66.40
25. Chuck steak.....	108.80	142.20	122.60	97.70
26. Porterhouse steaks (bone in).....	108.80	142.20	122.60	97.70
27. T-Bone steaks (bone in).....	208.20	171.30	144.20	138.60
28. Boneless strip steaks.....	106.70	98.80	93.20	85.70
29. Boneless sirloin steaks.....	136.50	126.40	119.40	100.50
30. Top sirloin steaks.....	55.40	55.40	55.40	55.40
31. Ground beef (bulk).....	56.40	56.40	56.40	56.40
32. Ground beef in casing.....	60.40	60.40	60.40	60.40
33. Ground beef patties.....	62.70	62.70	62.70	62.70
34. Ground boneless chuck.....	63.70	63.70	63.70	63.70
35. Stewing beef.....	63.70	63.70	63.70	63.70

* This grade of this cut is not permitted to be sold and/or delivered.

SPECIAL ADJUSTMENTS

- (1) If you sell to another combination distributor, a hotel supply house, or a ship supplier, you must sell at or below the prices specified in section 21 (c).
- (2) If your place of business is located in Zone 4b you may add \$2.00 per cwt. to the prices listed above on all fabricated cuts derived from prime and choice grade beef.
- (3) You may add to the prices listed above the actual cost of dry icing, if performed, but in no event more than \$1.00 per cwt.

by weight of all meats, including sausage, variety meats and edible by-products, sold or delivered by it during 1950, excluding sales to defense procurement agencies; (2) the total volume by weight of all meats, including sausage, variety meats and edible by-products, sold or delivered by it during 1950 to purveyors of meals; (3) the percentage obtained by dividing the figure derived in (2) by the figure derived in (1).

Schedule II (a)

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. The prices set forth herein include the cost of packaging, boxing, and freezing. You may not add the additions set forth in sections 42 through 48 inclusive.]

Fabricated beef cuts	Prices by grade			
	Prime	Choice	Good	Utility
1. Round (rump and shank off).....	\$74.00	\$74.00	\$74.00	\$65.40
2. Boneless rump (butt).....	81.30	81.30	81.30	75.80
3. Hind shank.....	31.20	31.20	31.20	31.20
4. Boneless round.....	83.10	83.10	83.10	78.30
5. Inside (top round).....	84.40	84.40	84.40	79.30
6. Outside (bottom round).....	84.40	84.40	84.40	74.30
7. Knuckle (face).....	84.40	84.40	84.40	74.30
8. Gooseneck boneless round.....	81.10	81.10	81.10	71.60
9. Strip loin (bone in).....	169.60	139.60	117.60	92.40
10. Strip loin (boneless).....	203.70	169.60	141.10	110.80
11. Beef tenderloin.....	179.20	166.10	135.70	132.00
12. Boneless sirloin (butt).....	104.80	96.80	91.30	76.90
13. Top sirloin (butt).....	133.70	123.90	116.90	98.50
14. Bottom sirloin (butt).....	83.70	77.60	73.20	61.60
15. Boneless chuck (shoulder clod out).....	70.00	70.00	70.00	68.00
16. Boneless chuck.....	85.80	85.80	85.80	74.30
17. Shoulder clod.....	113.00	98.40	83.80	71.60
18. Boneless brisket (deckle off).....	42.40	42.40	42.40	42.40
19. Oven-prepared rib.....	132.30	113.10	100.90	87.00
20. Short ribs.....	(1)	(1)	(1)	73.10
21. Rib-boned, rolled and tied.....	(1)	(1)	(1)	86.50
22. Spender roll (rib eye).....	43.30	43.30	43.30	43.30
23. Regular roll (rib eye).....	103.40	103.40	103.40	103.40
24. Boneless short plate.....	68.20	68.20	68.20	68.20
25. Chuck steak.....	173.00	146.00	125.90	100.30
26. Porterhouse steaks (bone in).....	173.00	146.00	125.90	100.30
27. T-Bone steaks (bone in).....	213.90	176.10	148.20	116.40
28. Boneless strip steaks.....	109.70	101.70	95.90	83.90
29. Boneless sirloin steaks.....	140.50	130.20	122.80	103.40
30. Top sirloin steaks.....	55.40	55.40	55.40	55.40
31. Ground beef (bulk).....	56.40	56.40	56.40	56.40
32. Ground beef in casing.....	60.40	60.40	60.40	60.40
33. Ground beef patties.....	64.40	64.40	64.40	64.40
34. Ground boneless chuck.....	65.40	65.40	65.40	65.40
35. Stewing beef.....	65.40	65.40	65.40	65.40

* This grade of this cut is not permitted to be sold and/or delivered.

SPECIAL ADJUSTMENTS

- (1) If you sell to a hotel supply house, a combination distributor, or a ship supplier, you must sell at or below the prices specified in section 21 (c).
- (2) If your place of business is located in Zone 4b you may add \$2.00 per cwt. to the prices listed above on all fabricated cuts derived from prime and choice grade beef.
- (3) You may add to the prices listed above the actual cost of dry icing, if performed, but in no event more than \$1.00 per cwt.

SEC. 21. Schedule II—Fabricated cuts. Section 21 consists of three schedules, Schedules II (a), II (b) and II (c).

(a) For sales of fabricated beef cuts by a hotel supply house or ship supplier to purveyors of meals.

No hotel supply house shall make sales to purveyors of meals until such selling establishment shall have filed a statement, in duplicate, with the appropriate Regional Office of the Office of Price Stabilization showing: (1) the total volume

(c) For sales of fabricated beef cuts by packing or slaughtering plants, packer branch houses, wholesalers and other selling establishments to purveyors of meals, hotel supply houses, combination distributors or ship suppliers.

Schedule II (c)

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. The prices set forth herein include the cost of packaging, boxing, and freezing. You may not add the additions set forth in sections 42 through 48 inclusive.]

Fabricated beef cuts	Prices by grade			
	Prime	Choice	Good	Utility
1. Round (rump and shank off)	60.80	60.80	60.80	61.60
2. Boneless rump (butt)	76.00	76.00	76.00	65.50
3. Hind shank	31.20	31.20	31.20	31.20
4. Boneless round	78.50	78.50	78.50	69.00
5. Inside (top round)	79.50	79.50	79.50	69.00
6. Outside (top round)	79.50	79.50	79.50	69.00
7. Knuckle (face)	79.50	79.50	79.50	69.00
8. Groin neck boneless round	79.50	79.50	79.50	69.00
9. Strip loin (bone in)	160.80	132.10	111.30	67.00
10. Strip loin (boneless)	162.80	133.60	113.30	68.00
11. Beef tenderloin	168.20	136.80	117.90	70.00
12. Boneless sirloin (butt)	141.20	117.40	100.40	67.00
13. Top sirloin (butt)	141.20	117.40	100.40	67.00
14. Bottom sirloin (butt)	141.20	117.40	100.40	67.00
15. Boneless chuck (shoulder cored out)	68.70	68.70	68.70	67.00
16. Boneless chuck (shoulder cored out)	68.70	68.70	68.70	67.00
17. Shoulder cored	81.20	81.20	81.20	67.00
18. Boneless brisket (deckle off)	75.10	75.10	75.10	67.00
19. Oven-prepared rib	106.70	106.70	106.70	67.00
20. Short ribs	38.30	38.30	38.30	67.00
21. Rib-boned, rolled and tied	125.00	105.90	95.30	67.00
22. Spencer roll	(1)	(1)	(1)	67.00
23. Regular roll (rib eye)	(1)	(1)	(1)	67.00
24. Boneless short plate	41.00	41.00	41.00	67.00
25. Cube steaks	96.80	96.80	96.80	67.00
26. Flank steaks	164.30	138.40	119.30	67.00
27. Club steaks (bone in)	164.30	138.40	119.30	67.00
28. Porterhouse steaks (bone in)	164.30	138.40	119.30	67.00
29. T-Bone steaks (bone in)	202.60	169.60	140.20	67.00
30. Boneless strip steaks	103.60	96.00	90.50	67.00
31. Boneless sirloin steaks	127.30	122.90	115.90	67.00
32. Top sirloin steaks	55.40	55.40	55.40	67.00
33. Ground beef (bulk)	60.40	60.40	60.40	67.00
34. Ground beef in casings	60.40	60.40	60.40	67.00
35. Ground beef patties	61.00	61.00	61.00	67.00
36. Ground boneless chuck	62.00	62.00	62.00	67.00
37. Stewing beef	62.00	62.00	62.00	67.00

¹ This grade of this cut is not permitted to be sold and/or delivered.

SPECIAL ADJUSTMENTS

(1) If your place of business is located in Zone 4b you may add \$2.00 per cwt. to the prices listed above on all fabricated cuts derived from prime and choice grade beef.
(2) You may add to the prices listed above the actual cost of dry icing, if performed, but in no event more than \$1.00 per cwt.

Sec. 22. Schedule III—Boneless beef cuts. Your ceiling price for each boneless cut shall be determined as follows:

Compute the zone differential allowance provided for in section 40. For the purpose of computing this amount in this instance you shall use your boning plant, or if you do not bone, your selling establishment, as the distribution point. The price for each boneless beef cut (to which the applicable additions may be added) will be listed in the column which contains in the caption the range in which the above computed figure is included.

For example, if your selling establishment is located in New York City, the zone differential allowance would be computed by taking 115 percent of the fresh meat carload freight rate from Omaha to New York City (\$2.12 times 1.03). The actual freight rate is \$2.12 and the tax is 3 percent. On the basis of present railroad rates, this computed zone differential allowance would be \$2.50 (\$2.12 times 1.03 times 1.15 which

equals \$2.51. This amount, when rounded to the nearest 10 cents, is \$2.50. If you wish to determine the price for rounds you refer to the table below and find the price of \$64.80 which appears on

Schedule III

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in sections 40, 42, 44, 47, and 48.]

Zone differential	Zone differential					
	(1)	(2)	(3)	(4)	(5)	(6)
1. Insides, outsoles and knuckles	61.30	61.30	62.00	62.70	63.40	64.10
2. Cloths	61.30	61.30	62.00	62.70	63.40	64.10
3. Boneless strips	61.30	61.30	62.00	62.70	63.40	64.10
4. Sirloin butts	61.30	61.30	62.00	62.70	63.40	64.10
5. Regular butts	61.30	61.30	62.00	62.70	63.40	64.10
6. Tenders	61.30	61.30	62.00	62.70	63.40	64.10
7. Flank steak	61.30	61.30	62.00	62.70	63.40	64.10
8. Chucks (cured out)	61.30	61.30	62.00	62.70	63.40	64.10
9. Rump	61.30	61.30	62.00	62.70	63.40	64.10
10. Rounds	61.30	61.30	62.00	62.70	63.40	64.10
11. Ground beef (bulk)	61.30	61.30	62.00	62.70	63.40	64.10
12. Ground beef in casings	61.30	61.30	62.00	62.70	63.40	64.10
13. Stewing beef	61.30	61.30	62.00	62.70	63.40	64.10
14. Trimmings	61.30	61.30	62.00	62.70	63.40	64.10
15. Sterilized trimmings	61.30	61.30	62.00	62.70	63.40	64.10

SPECIAL ADJUSTMENTS

(1) If you are a hotel supply house, you may add \$1.50 per cwt. to the prices listed above.
(2) If you are a combination distributor, you may add \$2.00 per cwt. to the prices listed above.

Sec. 23. Schedule IV—Boneless procuring beef. Your ceiling price for the following listed items of boneless procuring beef shall be determined by using the same method of computation as provided in section 22.

Schedule IV

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in sections 40, 42, 43, 44, 46, 47 and 48.]

Zone differential	Zone differential			
	Column 1: Fresh or frozen boneless beef (tenders out)	Column 2: Fresh or frozen boneless beef (tenders out)	Column 3: Fresh or frozen boneless beef (tenders out)	Column 4: Fresh or frozen boneless beef (tenders out)
1. 0 to 0.40	58.30	60.40	65.20	69.40
2. 0.40 to 0.90	59.00	61.00	65.80	70.00
3. 0.90 to 1.40	59.70	61.60	66.40	70.60
4. 1.40 to 1.90	60.40	62.20	67.00	71.20
5. 1.90 to 2.40	61.00	62.80	67.60	71.80
6. 2.40 to 2.90	61.60	63.40	68.20	72.40
7. Over 2.90	62.20	64.00	68.80	73.00

¹ The prices designated in Columns 2 and 4 for kosher boneless beef shall apply only to kosher boneless beef procured from a bona fide processor of kosher products.

Your ceiling price for kosher boneless beef forequarters shall be the applicable prices designated in Column 1, and for kosher boneless beef hindquarters shall be the applicable prices designated in Column 2. The ceiling price shall be the applicable prices designated in Column 3, and furthermore, you shall remove all stamps and designations to identify the boneless meat as kosher.

line 10 in column (7). To this amount you should add, either of the special additions listed at the bottom of the schedule, and/or the additions in sections 41, 42, 45, or 46, whichever are applicable.

Schedule V—Frozen boneless beef (4-way military specifications) (a)

[All prices are on a dollars per cwt. basis, frozen and packaged. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in Article IV.]

Zone differential	Zone differential					
	(1)	(2)	(3)	(4)	(5)	(6)
1. 0 to 0.40	61.30	61.30	62.00	62.70	63.40	64.10
2. 0.40 to 0.90	61.30	61.30	62.00	62.70	63.40	64.10
3. 0.90 to 1.40	61.30	61.30	62.00	62.70	63.40	64.10
4. 1.40 to 1.90	61.30	61.30	62.00	62.70	63.40	64.10
5. 1.90 to 2.40	61.30	61.30	62.00	62.70	63.40	64.10
6. 2.40 to 2.90	61.30	61.30	62.00	62.70	63.40	64.10
7. Over 2.90	61.30	61.30	62.00	62.70	63.40	64.10

SPECIAL ADJUSTMENTS

(1) If you are a hotel supply house, you may add \$1.50 per cwt. to the prices listed above.
(2) If you are a combination distributor, you may add \$2.00 per cwt. to the prices listed above.

Sec. 24. Schedule V—Frozen boneless beef (4-way military specifications) (a) Your ceiling price for frozen boneless beef (4-way, military specifications) shall be determined by using the same method of computation as provided in section 22. This is an f. o. b. plant price.

Schedule VI—Frozen boneless beef (4-way military specifications) (b)

[All prices are on a dollars per cwt. basis, frozen and packaged. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in Article IV.]

Zone differential	Zone differential	
	Choice	Good
0 to 0.40	81.10	78.20
0.40 to 0.90	81.10	78.20
0.90 to 1.40	81.10	78.20
1.40 to 1.90	81.10	78.20
1.90 to 2.40	81.10	78.20
2.40 to 2.90	81.10	78.20
Over 2.90	81.10	78.20

¹ Special addition: If you are not a slaughterer, you may add \$2.00 per cwt. to the prices listed above.

(b) Effective August 1, 1951 the following prices will supersede those in section 24 (a).

[All prices are on a dollars per cwt. basis, frozen and packaged. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in Article IV]

Zone differential	Your ceiling price	
	Choice	Good
0 to 0.49	77.60	74.50
0.50 to 0.99	78.20	75.10
1.00 to 1.49	78.80	75.70
1.50 to 1.99	79.40	76.30
2.00 to 2.49	80.00	76.90
2.50 to 2.99	80.60	77.50
Over 2.99	81.20	78.10

Special addition: If you are not a slaughterer, you may add \$2.00 per cwt. to the prices listed above.

SEC. 25. Schedule VI—beef, processing (military specifications, JAN-B-617)
Your ceiling price for Beef, Processing (military specifications, JAN-B-617) shall be determined by using the same method of computation as provided in section 22. These are f. o. b. plant prices.

[All prices are on a dollars per cwt. basis, frozen and packaged; the price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in Article IV]

Zone differential: If your com- puted figure is between—	Your ceiling price		
	Column 1: Boneless beef other than bull (minus tender)	Column 2: Boneless bull meat (minus tender)	Column 3: Boneless utility meat from round chuck, rib and loin only
1. 0 to 0.49	56.80	61.80	63.60
2. 0.50 to 0.99	57.60	62.50	64.50
3. 1.00 to 1.49	58.40	63.20	65.40
4. 1.50 to 1.99	59.20	63.90	66.30
5. 2.00 to 2.49	60.00	64.60	67.20
6. 2.50 to 2.99	60.80	65.30	68.10
7. Over 2.99	61.60	66.00	69.00

Special additions: If you are not a slaughterer, you may add \$2.00 per cwt. to the table of prices listed above.

Special deductions: (1) If the boneless beef does not qualify as "processing beef" and it has been rejected by a defense procurement agency or any of its authorized agents or representatives, you shall deduct \$2.00 per cwt. (2) You shall deduct 50¢ per cwt. if this beef product is delivered unfrozen.

SEC. 26. Schedule VII—beef variety meats and by-products.*

[All prices are on a dollars per cwt. basis. The price for any fraction of a cwt. shall be reduced proportionately. You may not add the additions set forth in sections 40, 43, 44, 47, and 48. These are f. o. b. plant prices.]

Item	Non-Kosher	Kosher	Sales to purveyors of meals
1. Brains	7.00	20.00	9.00
2. Cheek meat	40.00		
3. Hanging tender	47.00	62.00	
4. Head meat	40.00	40.00	
5. Hearts	35.00	40.00	40.00
6. Kidneys	14.00	14.00	17.00
7. Lips, unsalted	17.50		
8. Lips, salted	18.50	20.50	
9. Livers ¹	60.00	80.00	75.00
10. Lungs	10.00	18.00	
11. Melts	10.00	18.00	
12. Sweet breads, heart	15.00	20.00	19.00
13. Sweet breads, neck	35.00	45.00	43.00
14. Tails	25.00		30.00
15. Tongues	37.00	50.00	45.00
16. Tripe, cooked	15.00		
17. Tripe, honeycomb	23.00		28.00
18. Tripe, salted	11.50		
19. Udders	8.00		

¹ You may add \$5.00 per cwt. to the prices listed above for sales of livers to a defense procurement agency.

² You may add \$3.00 per cwt. to the prices listed above for slicing livers for purveyors of meals.

³ For any livers which do not meet the specifications in Appendix 6 (a) the ceiling price shall be reduced by \$5.00 per cwt.

* The ceiling prices for other beef variety meats and by-products shall be those established by the General Ceiling Price Regulation.

ARTICLE III—DISTRIBUTION POINT

Sec. 30. Distribution point. The distribution point applicable to each of your sales determines the zone differential (section 40) and the local delivery addition (section 41), if applicable. In determining the distribution point applicable to each sale, you shall be governed as follows:

(a) **Beef products priced under sections 22 through 26, inclusive.** On sales of beef products priced under sections 22 through 26, inclusive, the distribution point is the seller's place of business.

(b) **Beef products priced under sections 20 and 21 sold to purveyors of meals.** On sales of beef products priced under sections 20 and 21 to purveyors of meals, the distribution point may be, at the option of the seller:

(1) The point at which the meat consigned to the purveyor of meals is delivered to a carrier for shipment to the purveyor, who pays the shipping charges directly to the carrier; or

(2) Any of the points designated in paragraphs (c) or (d) of this section.

(c) **Beef products priced under sections 20 and 21—less than carload shipments.** On sales of less than carload shipments of beef products priced under sections 20 and 21, the distribution point may be, at the option of the seller:

(1) The seller's place of business, if the buyer comes to the seller's plant to pick up the meat; or

(2) The seller's place of business if the seller makes a local delivery beginning at his place of business and continuing to the buyer's place of business; or

(3) The unloading station nearest the buyer's place of business.

(d) **Beef products priced under sections 20 and 21—carload shipments.** On sales of carload shipments of beef products priced under sections 20 and 21, the distribution point may be, at the option of the seller:

(1) The point at which the buyer takes actual physical possession of the meat; or

(2) The seller's place of business if the seller makes a local delivery beginning at his place of business and continuing to the buyer's place of business; or

(3) The point from which the meat consigned to the buyer is delivered to a carrier for shipment at the carload rate to the buyer who pays the shipping charges directly to the carrier; or

(4) The unloading station nearest the buyer's place of business.

(e) **Substituted distribution points.** If no carload freight rates are established to the applicable point listed in paragraphs (a), (b), (c), or (d) of this section, the nearest point to which such freight rates are established shall become the applicable distribution point.

ARTICLE IV—ZONE DIFFERENTIALS AND ADDITIONS

Sec. 40. Addition 1—Zone differentials¹—(a) Zone 1. No amount may be

¹ For fabricated cuts, you may substitute 125 percent of the fresh meat railroad carload freight rate where 115 percent is allowed, 110 percent where actual fresh meat railroad carload freight rate is allowed, and 70 percent where 60 percent is allowed in this section 40,

added as a zone differential where the distribution point is located in Zone 1.

(b) **Zone 2.** For beef grade prime or choice, the amount to be added as a zone differential where the distribution point is located in Zone 2 shall be the fresh meat railroad carload freight rate from Omaha, Nebraska, to the distribution point, or from Denver, Colorado, to the distribution point, whichever is lower, adjusted to the nearest 10¢ per cwt.

For beef graded good, commercial, utility, cutter or canner, no amount may be added as a zone differential where the distribution point is located in Zone 2.

(c) **Zone 2a.** For beef graded prime or choice, the amount to be added as a zone differential where the distribution point is located in Zone 2a shall be determined by multiplying by 115 percent the fresh meat railroad carload freight rate from Omaha, Nebraska, to the distribution point, adjusted to the nearest 10¢ per cwt.

For beef graded good, commercial, utility, cutter or canner, the amount to be added as a zone differential where the distribution point is located in Zone 2a shall be determined by multiplying by 60 percent the fresh meat railroad carload freight rate from Omaha, Nebraska, to the distribution point, adjusted to the nearest 10¢ per cwt.

(d) **Zone 3.** The amount to be added as a zone differential where the distribution point is located in Zone 3 shall be the fresh meat railroad carload freight rate from Denver, Colorado, to the distribution point, adjusted to the nearest 10¢ per cwt.

(e) **Zone 4, Zone 4a and Zone 4b.** The amount to be added as a zone differential where the distribution point is located in Zone 4, Zone 4a, or Zone 4b shall be determined by multiplying by 115 percent the fresh meat railroad carload freight rate from Omaha, Nebraska, to the distribution point, adjusted to the nearest 10¢ per cwt.

SEC. 41. Addition 2—Local delivery.
(a) Where you make (or pay a contract carrier to make) a local delivery of not in excess of 3,000 pounds in any one day to the delivery point designated by the buyer, you may add to the prices specified in Schedules I, II, III, IV, and VII, the amount indicated for the distances set forth below:

[The charge for local delivery for any fraction of a cwt. shall be reduced proportionately.]

Amount	Distance of delivery ¹
\$0.40	Up to 35 miles.
\$0.60	35 to 75 miles.
\$1.00	75 to 150 miles.
\$1.30	Over 150 miles.

¹ In terms of shortest railroad and/or truck route.

(b) Where you made a local delivery in excess of 3,000 pounds in any one day to the delivery point designated by the buyer, you may add to the prices specified in Schedules I, II, III, IV, and VII, for local delivery, the lowest of the following three amounts:

- (1) The regular commercial rate
- (2) The actual cost of making the delivery

(3) The amount specified in (a) above for local delivery for a corresponding distance.

SEC. 42. Addition 3—Wholesaler's addition. On the sale of any beef product (not obtained through custom slaughtering):

(a) To retailers or purveyors of meals, you may add \$2.25 per cwt. to the prices specified in Schedules I, III, and VII, or

(b) To another wholesaler, you may add \$.75 per cwt. to the prices specified in Schedules I, III and VII, or

(c) To other buyers, you may add \$1.25 per cwt. to the prices specified in Schedules I, III and VII.

You may not add this wholesaler's selling addition unless you are a wholesaler as defined in section 50 and unless you have filed with the appropriate Regional Office of the Office of Price Stabilization a signed statement containing the following:

- (1) Your name.
- (2) The address of your selling establishment.
- (3) The date that you began doing business as a wholesaler.
- (4) The type or types of customers to whom you regularly and customarily sell your product.

SEC. 43. Addition 4—Freezing for defense procurement agencies. On sales of beef carcasses or wholesale cuts to a defense procurement agency, you may add to the prices specified in Schedule I 65¢ per cwt. for freezing.

SEC. 44. Addition 5—Wrapping. If any beef carcass or wholesale cut is wrapped, you may add to the price specified in Schedule I an amount equal to the cost of such wrapping, but such addition shall not be in excess of 35¢ per cwt.

SEC. 45. Addition 6—Packing in shipping containers. For packing beef products in the following containers you may add to the prices specified in Schedules I, III, IV and VII the amount specified below opposite the type of container used.

	Cwt.
All returnable containers.....	\$0.50
5/15 Lbs. Wood, metal or solid fibre containers.....	1.80
16/35 Lbs. Wood, metal or solid fibre containers.....	1.50
36/65 Lbs. Wood, wire-bound crates, or solid fibre boxes.....	1.00
65 Lbs. Up Wood, wire-bound crates, or solid fibre boxes.....	0.80
Barrels.....	0.70
Sacks.....	0.50
Corrugated boxes (all).....	0.70

No more than one container addition may be made for any one product.

SEC. 46. Addition 7—Peddler truck selling addition. On a peddler truck sale to a buyer's store door or place designated by the buyer for delivery, you may add \$2.50 per cwt. to the prices specified in Schedules I, III, and VII.

You may not add this addition unless you make a peddler truck sale as defined in section 50 and unless you have filed with the appropriate Regional Office of the Office of Price Stabilization a signed statement containing the following:

- (a) Your name.
- (b) Your business address

(c) The date you began doing business as a peddler truck operator.

(d) The type or types of customers to whom you regularly and customarily sell your product.

SEC. 47. Addition 8—Kosher forequarters and kosher wholesale cuts. For any grade of kosher beef triangle or kosher wholesale cut obtained from the triangle sold to a bona fide purchaser of kosher meat, you may add \$1.20 per cwt. to the prices specified in Schedule I.

For any grade of kosher forequarter sold to a bona fide purchaser of kosher meat, you may add \$1.00 to the prices specified in Schedule I.

SEC. 48. Addition 9—Kosher beef from cattle slaughtered in Zone 4a. For the following kosher beef cuts derived from cattle slaughtered in Zone 4a (in addition to the amount permitted in section 47), you may add the following amounts.

Item	Amount (per cwt.)
Brisket.....	\$4.00
Plate.....	3.00
Chuck.....	2.00
Fore Shank.....	2.00
Forequarter.....	1.50

[You shall not add these amounts unless the meat is sold to a bona fide buyer of kosher meats and clearly shows the appropriate abattoir stamp]

ARTICLE V—GENERAL DEFINITIONS

SEC. 50. General definitions. When used in this regulation, the term:

(a) *Affiliated* means the relationship existing between two persons when one is owned or controlled by the other, or both are owned or controlled by the same person, or when one is an employee or agent of the other. Own or control means to own or control directly or indirectly a partnership equity or in excess of 10 percent of any class of outstanding stock, or to have made loans or advances in excess of 5 percent of the other person's monthly sales.

(b) *Beef* means meat graded as beef pursuant to the provisions of Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the United States Department of Agriculture.

(c) *Beef product* means a product produced in whole or substantial part from beef, except sausage and canned meats.

(d) *Buyer of kosher meat* means a person who maintains a selling establishment at or through which he regularly and generally sells kosher meat as such, or a person who is a purveyor of kosher meals.

(e) *Carload* means

(1) A shipment by rail of fresh or frozen wholesale meat cuts, and/or cured meat cuts, meat or processed products and/or carcasses or any combination of the foregoing to a single delivery point, of at least the minimum weight upon which the railroad carload rate from the point of shipment to the delivery point, as evidenced by the tariff of railroad carriers, is based: *Provided*, That where the transportation charge for shipment of a lesser weight at the railroad carload rate would be less than the transportation charge for that shipment at the

railroad less-than-carload rate, that shipment shall be considered a carload; or

(2) A shipment by motor truck or trucks to a single delivery point of 15,000 pounds or more of fresh or frozen wholesale meat cuts and/or cured meat cuts, meat or processed products and/or carcasses, or any combination of the foregoing, as a single bulk sale transaction; or

(3) Any single bulk sale transaction wherein the buyer takes delivery at the seller's place of business of 15,000 pounds or more of fresh or frozen wholesale meat cuts and/or cured meat cuts, meat or processed products and/or carcasses or any combination of the foregoing.

(f) *Club cattle* means any cattle which have been bred, raised and fed, or fed only, by a member of a 4-H or F.F.A. club under the supervision of the Extension Service of the United States, or by an individual participating in a vocational agricultural project under the supervision of a vocational teacher in any recognized Vocational Agricultural Department, and which have been certified in writing to conform to the provisions hereof by the supervisor, club agent, agricultural County Agent or vocational agricultural project teacher under whose supervision such cattle were bred, raised, or fed.

(g) *Combination distributor* means any establishment

(1) Which sold or delivered to purveyors of meals during 1950 not less than 25 percent of the total volume by weight of all meats, including sausage, variety meats and edible by-products, sold or delivered by it, excluding sales to defense procurement agencies, and

(2) Which is not affiliated with a packing or slaughtering plant, packer's branch house, wholesaler's or other selling establishment to which it is physically attached.

(h) *Defense procurement agency* means the Department of Defense (including the Department of the Army, the Department of the Navy, and the Department of the Air Force), the Maritime Administration of the Department of Commerce, the Marine Corps, the United States Coast Guard, the Department of Agriculture, the Veterans Administration or any agency of the foregoing.

(i) *Fresh meat carload freight rate* or *carload freight rate* means the charge solely for transportation of a carload of fresh beef (exclusive of any charge for services, e. g. icing) including the federal transportation tax thereon.

(j) *Grades* means the uniform grades required under Distribution Regulation 2.

(k) *Hotel supply house* means any establishment

(1) Which sold or delivered to purveyors of meals during 1950 not less than 70 percent of the total volume by weight of all meats, including sausage, variety meats and edible by-products, sold or delivered by it, excluding sales to defense procurement agencies, and

(2) Which is not affiliated with a packing or slaughtering plant, packer's branch house, wholesaler's or other selling establishment.

(l) *Local delivery* means delivery commencing at the distribution point and continuing to the buyer's place of business or to the delivery point designated by the buyer.

(m) *Peddler truck sale* means a sale of beef from a truck by a person

(1) Who purchases beef at or below the ceiling price from a seller with whom he has no other financial affiliations or relationships;

(2) Who takes delivery at the seller's place of business;

(3) Who does not sell or deal in meat in any manner other than sales out of stock carried in a truck driven by him; and

(4) Who has sold meat in this manner at any time between Jan. 1, 1950, and the issuance date of this regulation.

(n) *Purveyor of meals* means

(1) Any restaurant, hotel, cafe, cafeteria or establishment which purchases meats and serves meals, food portions or refreshments for a consideration; or

(2) Any hospital, asylum, orphanage, prison or other similar institution; or

(3) Any person who is feeding, pursuant to a written contract with an agency of the United States, personnel of the armed services of the United States, fed under the command of a commissioned or noncommissioned officer or other authorized representative of the armed services of the United States; or

(4) Any person operating an ocean-going vessel or Great Lakes vessel, engaged in the transportation of cargo or passengers in foreign, coastwise, inter-coastal trade, or trade upon the Great Lakes, if meat is delivered for consumption aboard such vessels.

(o) *Sales at retail* means a sale to an individual for consumption by himself or his family off the seller's premises. A retailer means a person who sells at retail.

(p) *Shipment*, whenever used in section 9 (b), means commodities which are consigned to a single buyer as part of a single freight car or truck movement or delivery to the place of business or warehouse of the buyer, other than a consignment or delivery of the entire content of a common carrier, freight car or truck to a defense procurement agency.

(q) *Ship supplier* means any person who sells and/or delivers meats and/or other food products to ship operators.

(r) *Slaughterer* means a person who owns or is affiliated with a slaughtering plant or slaughtering facilities, or who has livestock slaughtered for him by another person.

(s) *Slaughtering facilities* means any equipment designed or used for the commercial killing of calves, cattle, lambs, sheep, or hogs.

(t) *Slaughtering plant* means any place equipped or used for the commercial killing of calves, cattle, lambs, sheep or hogs.

(u) *Wholesaler* means a person (other than a hotel supply house, combination distributor, peddler truck seller)

(1) Who buys beef for resale; and

(2) Who is not affiliated with any slaughtering plant or facilities, engaged in the slaughtering of cattle; and

(3) Who maintains and operates a separate selling establishment, equipped with reasonable and adequate storage facilities, in such a manner that the total monthly poundage of meats and meat by-products sold out of stock carried in his separate selling establishment constitutes not less than 90 percent of the total monthly poundage of all meats and meat by-products resold by him; and

(4) Who operated in this manner at any time between Jan. 1, 1950 and the issuance date of this regulation.

(v) *You or person* indicates the person subject to this regulation, including any individual, corporation, partnership, association, or any other organized group of persons, or legal successor or representative of any of the foregoing and includes the United States or any agency thereof, or any other government, or any of its political subdivisions, or any agency of any of the foregoing: *Provided*, That no punishment provided by this regulation shall apply to the United States or to any such government, political subdivision, or agency.

Effective date. This regulation shall become effective on May 9, 1951. You may, however, adopt in whole the provisions of this regulation at any time before the effective date.

NOTE: The record keeping and reporting requirements of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

APPENDIX 1—ZONE DEFINITIONS

(a) *Zone 1.* Zone 1 means the area described as follows:

The entire States of Nebraska, Iowa, Kansas, and South Dakota;

The entire State of Missouri, except St. Louis County;

The portion of Colorado included in the following counties: Sedgwick, Phillips, Yuma, Kit Carson, Cheyenne, Logan, Washington, Lincoln, Weld, Morgan, Denver, Adams, Arapahoe, Douglas, Elbert, El Paso, Teller, Pueblo, Crowley, Otero, Bent, Kiowa, and Prowers;

The portion of Wyoming included in the counties of Platte, Goshen and Laramie;

The portion of Wisconsin west of and including the counties of Iron, Price, Taylor, Clark, Jackson, Monroe, Vernon, and Crawford; and

The portion of Minnesota south of and including the counties of Traverse, Grant, Douglas, Todd, Morrison, Mille Lacs, Kanabec, and Pine.

(b) *Zone 2.* Zone 2 means the area described as follows:

The entire States of Oklahoma, Arkansas, Louisiana, Texas, New Mexico, and North Dakota;

The portion of Wyoming which is not included in Zone 1;

The portion of Colorado which is not included in Zone 1;

The portion of Minnesota which is not included in Zone 1; and

The portion of Montana east of and including the Counties of Phillips, Petroleum, Musselshell, Yellowstone, and Big Horn.

(c) *Zone 2a.* Zone 2a means the portion of Wisconsin which is not included in Zone 1.

(d) *Zone 3.* Zone 3 means the area described as follows:

The entire States of California, Utah, Nevada, Washington, Oregon, Arizona, and Idaho; and

The portion of Montana which is not included in Zone 2.

(e) *Zone 4.* Zone 4 means that portion of the United States which is not included in Zones 1, 2, 2a, 3, 4a, or 4b.

(f) *Zone 4a.* Zone 4a means the area described as follows:

The entire States of Maine, New Hampshire, Vermont, Massachusetts, Connecticut, Rhode Island, New Jersey, Delaware, Maryland, and the District of Columbia;

The portion of New York east of and including the Counties of St. Lawrence, Jefferson, Lewis, Herkimer, Otsego and east and southeast of and including the County of Delaware; and

The portion of Pennsylvania east of and including the Counties of Tioga, Lycoming, Union, Mifflin, Juniata, Perry, and Franklin.

(g) *Zone 4b.* Zone 4b means the area described as follows:

The portion of Florida south of and including the counties of Pinellas, Hillsborough, Polk, Orange, Seminole, and Volusia.

APPENDIX 2—BEEF CARCASSES AND WHOLESALE CUTS DEFINITIONS

(a) Section 58 of this regulation contains a chart showing the cuts the technical descriptions of which are given below. When used in this regulation, the term:

(1) *Beef carcass* means and is limited to two sides of beef or two hindquarters and two forequarters derived in either case from the same beef animal which shall be dressed in the following manner: The head shall be removed by disjuncting at the socket joint (occipito-atlas). The hide shall be entirely removed. The belly shall be opened by cutting or sawing through the aitch bone (symphysis-pelvis) down the belly in a straight line to the center of the sternum bone and continuing through the sternum bone to the neck. All the viscera (not including the kidneys and the kidney fat) shall be removed. The heart (mediastinal) fat, caul fat and the sweetbreads from the neck shall be entirely removed. The front feet shall be detached at the lower knee (carpo-metacarpal) joint and the hind legs shall be detached at the hock (tarsometatarsal joint). The tail shall be removed leaving not more than two tail (caudal) vertebrae remaining attached to the carcass.

In dressing cows the udders shall be entirely removed. In dressing steers, stags, and bulls the entire genito-urinary tract shall be removed. The carcass shall be separated into two sides by splitting or sawing the chine bones as nearly as possible through the center of the spinal column and spinous processes so that the spinal cord is fully exposed. The muscular portion of the skirt (diaphragm) shall be left attached to the carcass but the non-muscular part (centrum tendineum) shall be trimmed so as to leave not more than 1/2 inch of it remaining adjacent to the red (muscle) meat. Bruises and grubs shall be trimmed out. The hanging tender shall be left on the carcass. The inside of the carcass shall be thoroughly cleaned by washing. The beef carcass shall not be broken in any other manner than as provided below.

Side of beef means a hindquarter and forequarter separated or attached which are derived from one side of a beef animal and which have been dressed in accordance with the specifications applicable to "beef carcass".

Beef wholesale cut means and is limited to any of the following cuts meeting the following minimum specifications, derived from the beef carcass, but excluding the offal and any item not included therein. (All measurements prescribed herein shall be made with a rigid straight ruler. All cuts shall be made according to the definite guides and measurements specified. Ribs

are designated as 1st to 13th, inclusive, counting as the 1st rib that one which is nearest the neck end of the side).

(2) *Hindquarter* means the posterior portion of the side remaining after the severance of the 12-rib forequarter from the side, and comprising the round, full loin including the 13th rib, flank, kidney and hanging tender all in one piece, which posterior portion shall be obtained by cutting the beef side between the 12th and 13th ribs, keeping the knife firmly against the 12th rib while cutting down the length of the rib to the point at the end of the rib where the rib joins the rib (costal) cartilage, from which point passing through the cartilage and meat of the flank and short plate in the same straight line, completing the cut.

(3) *Forequarter* means the anterior portion of the side remaining after the severance of the 1-rib hindquarter from the side and comprises the rib, regular chuck, brisket, short plate and fore-shank, all in one piece, which anterior portion contains the first to twelfth ribs, inclusive. No heart (mediastinal) fat or neck sweetbreads and not more than one-half inch of the fibrous part (centrum tendineum) of the skirt (diaphragm) shall appear in the forequarter and otherwise it shall be dressed in accordance with the specifications applicable to "beef carcass" as set forth in Appendix 2 (a) (1).

(4) *Round* means the portion of the hindquarter remaining after the severance of untrimmed full loin, and flank from the hindquarter, which portion shall be obtained as follows: The untrimmed full loin and flank shall be severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or skin surface of the hindquarter. The cut shall be made on a straight line formed by and starting from that point on the backbone which is the juncture of the last (5th) sacral vertebra and the first (1st) tail (caudal) vertebra, and passing through the point which just misses the end of the protuberance of the femur bone and exposes the ball of the femur bone, continuing in the same straight line beyond the second point to complete the cut. Two tail vertebrae shall be left on the round. Attached to the tail bone of the round shall be the tip or rear corner of the fifth sacral vertebra. All cod, udder and pelvic fat remaining on the round after its severance from the full loin and flank shall remain on the round.

(5) *Trimmed full loin* means the portion of the hindquarter remaining after the severance of the round, flank, hanging tender (from the open side), kidney knob and excess loin (lumbar) and pelvic (sacral) fat from the inside of the loin, from the hindquarter, and comprising the short loin and sirloin (loin end) in one piece, the backbone of which portion shall include one and one-half (1½) thoracic vertebrae, six (6) lumbar vertebrae, and five (5) sacral vertebrae (the tip or rear corner of the fifth sacral vertebrae shall have been sawed off in severing the round from the full loin and flank), and which portion shall be obtained as follows:

First, part of the kidney knob, all of the kidney and the fat lying closely around the kidney in open (left) and closed (right) sides shall be removed first by a cut starting at the rear end of the kidney and slanting directly to the front edge of the half of the 12th thoracic vertebra at the point of severance of the hindquarter and forequarter.

Second, the hanging tender, which means the cylindrical shaped piece of lean meat attached at one end under the kidney knob in open (left) side hindquarters shall be removed entirely from open side loins by being severed at a point opposite the juncture of the 1st and 2d lumbar vertebrae.

Third, after the severance of the round from the hindquarter, the flank shall be severed from the full loin by a cut starting at the heavy end of the full loin at the

ventral point of severance of the round from the hindquarter and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line from the center of the protruding edge of the 13th thoracic vertebra, but in making the cut no more than one (1) inch of cod or udder fat shall be left on the flank side of the face of the loin.

NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.

Fourth, the excess loin (lumbar) and pelvic (sacral) fat shall be trimmed from the inside of the full loin by placing the full loin upon a flat surface, with no other support to change its position, meat side down, and removing all fat which extends above a flat plane parallel with the flat surface supporting the full loin and on a level with the full length of the protruding edge of the lumbar section of the chine bone. Then all fat shall be removed which extends above a flat plane using the following two lines as guides for each edge of the plane: an imaginary line parallel with the full length of the protruding edge of the lumbar section of the chine bone which line extends 1 inch directly above such protruding edge; a line on the inside of the loin two inches from the flank edge and running parallel with such edge for the full length of the loin. All fat obstructing the measurement of the second line shall first be removed. In addition to the foregoing all rough fat in the pelvic cavity of the heavy end of the loin (sirloin) shall be trimmed smooth and trimming by a knife shall be apparent. No fat remaining in the pelvic cavity shall exceed one inch in depth.

(6) *Flank* means the portion of the hindquarter remaining after the severance of the round and untrimmed full loin from the hindquarter, which shall be obtained after the removal of the round by separation from the untrimmed full loin, starting the cut at the point at the lower end of the loin end (sirloin) which was the ventral point of separation of the full loin and round, leaving no more than 1 inch of cod or udder fat attached to the flank side of the face of the full loin, and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line along the 13th rib from the center of the protruding edge of the 13th thoracic vertebra.

NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.

(7) *Short loin* means that portion of the trimmed full loin remaining after the severance of the sirloin (loin end) from the trimmed full loin, which portion shall be obtained by a cut perpendicular to the contour of the outside or skin surface of the trimmed full loin begun at a point which is the juncture on the chine bone of the 5th and 6th lumbar vertebrae and continuing in a straight line perpendicular to the contour of the outside or skin surface of the trimmed full loin to and through a point flush against the end of the hip (pin) bone, but leaving no part of the hip (pin) bone in the short loin. The backbone of the short loin shall include five (5) lumbar vertebrae, one and one-half (1½) thoracic vertebrae and part of the 13th rib.

(8) *Sirloin (loin end)* means the thick portion of the trimmed full loin remaining after the severance of the short loin from the trimmed full loin. The backbone of the sirloin shall include one (1) lumbar vertebra, five (5) sacral vertebrae (the tip or rear corner of the fifth (5th) sacral vertebra shall have been sawed off in separating the round from the trimmed full loin and flank), and the entire hip bone (ilium).

(9) *Cross cut chuck* (Kosher or traef) means the portion of the forequarter remaining after the severance of the rib and short plate from the forequarter, and comprising the regular chuck, brisket and fore-shank all in one piece, which portion shall be obtained by cutting through the forequarter in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib, while cutting to the point where the 5th rib joins the rib (costal) cartilage, at which point the cut shall continue in the same straight line through the cartilage, the breast bone (sternum) and the meat of the brisket and short plate to complete the severance. The cross cut chuck shall contain five (5) ribs (1st to 5th, inclusive).

(10) *Regular chuck* means the portion of the cross cut chuck remaining after the severance of the foreshank and brisket from the cross cut chuck, and containing most of the blade bone (scapula), part of the arm bone (humerus), parts of the five ribs (1st to 5th, inclusive), that section of the back bone attached to the ribs, and the neck bone (cervical vertebrae from 1 to 7, inclusive), which portion shall be obtained by a cut through the cross cut chuck made in a straight line perpendicular to the contour of the outside or skin surface of the cross cut chuck (thereby separating the brisket and foreshank from the cross cut chuck) starting at a fixed point on the inside of the 5th rib determined by measuring off ten (10) inches along the 5th rib in a straight line from the center of the protruding edge of the 5th thoracic vertebra, continuing in the same straight line to the tip of the forward end of the breast bone (forward end of 1st segment of sternum), and passing through the (humerus) arm bone in the same straight line to complete the cut.

NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 5th thoracic vertebra and not from the hollow of the chine bone where the 5th rib joins the 5th thoracic vertebra.

(11) *Foreshank* means the portion of the cross cut chuck remaining after the severance of the regular chuck and brisket from the cross cut chuck, which portion shall be obtained (after separation of the regular chuck) by separation from the brisket by a cut following the natural seam and leaving the entire lip, or web muscle on the brisket.

(12) *Brisket* means the portion of the cross cut chuck remaining after the severance of the regular chuck and foreshank from the cross cut chuck, which portion contains parts of four ribs (2d to 5th, inclusive), part of the breast bone and the rib (costal) cartilages which connect the ends of the rib bones with the breast bone. All heart (mediastinal) fat, but no other fat shall be removed from the brisket.

(13) *Rib* means the portion of the forequarter remaining after the severance of the cross cut chuck and short plate from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), that section of the backbone attached to the ribs, posterior tip and cartilage of the blade bone (scapula), part of the blade bone (scapula) which portion shall be obtained (by separation from the short plate) by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra and continuing to and through a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra.

NOTE: The 10-inch measurements shall be made from the centers of the protruding edges of the 6th and 12th thoracic vertebrae, and not from the hollow of the chine bone.

(14) *Short plate* means the portion of the forequarter remaining after the severance of the cross cut chuck and the rib from the forequarter, and containing parts of

seven ribs (6th to 12th, inclusive), the rib (costal) cartilages attached to them, and part of the breast bone.

(15) *Back* means the portion of the forequarter remaining after severance of the short plate, brisket and foreshank from the forequarter, and containing the rib and regular chuck all in one piece, which portion shall be obtained by one cut made in a straight line starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra, and continuing to a point measured off 10 inches on the inside of the fifth rib along the 5th rib from the center of the inside protruding edge of the 5th thoracic vertebra; and a second cut made in a straight line starting from the termination point of the first cut and continuing through a fixed point at the tip of the forward end of the breast bone, including the cartilage in young cattle or the ossified bone in the older cattle (forward end of the 1st segment of sternum), through the (humerus) arm bone in the same straight line to complete the cut.

NOTE: Measurements shall be made from the center of the protruding edge of the 12th and 5th thoracic vertebrae, and not from the hollow of the chine bone.

(16) *Triangle* (Kosher or trafer) means the portion of the forequarter remaining after the severance of the rib from the forequarter, and containing the short plate, brisket, foreshank and regular chuck all in one piece, which portion shall be obtained by removing the rib from the forequarter by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside of the protruding edge of the 12th thoracic vertebra and continuing to a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra, and severing the rib from the forequarter by a second cut made in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib to the point where the second cut meets the end of the first cut.

NOTE: Measurements shall be from the center of the protruding edge of the 12th and 6th thoracic vertebrae, and not from the hollow of the chine bone.

(17) *Arm chuck* means the portion of the cross cut chuck remaining after the severance of the brisket from the cross cut chuck and containing the regular chuck and foreshank all in one piece.

APPENDIX 3—BONELESS BEEF CUT DEFINITIONS

When used in this regulation the term:

(a) *Boneless beef cut* means and is limited to mean any of the following cuts which are derived from utility, cutter, or canner grades of beef.

Preparatory to making any "boneless beef cut", the carcass must be separated into "hindquarters" and "forequarters", as specified in Appendix 2 (a) (2) and (3).

The foreshank shall be removed from the forequarter in the following manner: Insert a knife in the elbow joint and draw along the side of the upper forearm, as closely to the bone as possible, to the knuckle joint at the base of the blade bone. Draw the knife over the knuckle joint in such a manner to throw the shank out of the socket joint. A complete separation shall then be made by severing the remaining connective tissue and muscle.

Boneless beef cuts from the hindquarter shall be prepared as follows: The hanging tender shall be removed from the hindquarter as prescribed in Appendix 2 (a) (5). The round is separated from the loin by sawing behind and parallel to the aitch pelvic bone, leaving a small piece of the middle portion of the aitch bone on the round. This cut shall continue in a straight

line through the bottom portion of the sirloin and the flank muscle at the proper angle to produce a full knuckle.

The flank shall be removed from the full loin as prescribed in Appendix 2 (a) (6).

The rough rump shall be separated from the loin starting at the center of the fifth sacral vertebra sawing through the knuckle bone, approximately one and one-half inches from the large exposed end of the aitch bone.

(1) *Boneless beef inside (top round), outside (bottom round), and knuckle (face)* shall be prepared in the following manner:

The "knuckle" shall be separated from the outside at the natural muscle seams between the knuckle and the outside, on the one side, and from the inside muscles on the other side, leaving one and one-half inches of the wedge-shaped piece of meat from the overlapping inside muscle attached to the knuckle. The knuckle shall be completely "faced"; removing all connective tissue, fat, and outside covering tissue, including the wedge-shaped strip of lean meat left on the knuckle when separating from the beef inside. The patella (knee-cap bone) and all cartilage or connecting tissue shall be removed. It shall be free from bruises and blood clots.

The "inside" and "outside" shall be separated by a cut starting at the termination of the gambrel cord separating the shank end portion equally between the inside and outside muscles and continuing the cut in a straight line to a point on the rump end which is just barely on the outside of the large muscle seam visible at this end. All fat on the skin surface shall be trimmed down to one-eighth inch in thickness. The crotch fat on the inside shall be trimmed down to the connective tissue (fel). The gracilis sinew below the crotch shall be completely removed. The popliteal gland and the fat on the cut surface on both the inside and outside muscles are to be removed and trimmed smooth. The inside shank muscle and the heavy sinew ends of the gambrel cord shall be removed from the inside. The shank muscle imbedded in the shank portion of the outside shall not be removed.

(2) *Boneless beef shoulder clod* shall be prepared in accordance with the same specifications as fabricated "shoulder clod", defined in Appendix 4 (a) (17), and shall be removed in the same manner as prescribed in that paragraph.

The brisket, rib, and short plate are removed in the manner prescribed in Appendix 2 (a) (12), (13) and (14).

(3) *Boneless beef strip* means that part of the strip loin remaining after all the bones have been removed. The strip loin shall be separated from the sirloin in the manner prescribed in Appendix 4 (a) (9). The boneless strip shall be entirely free from bruises, blood clots, and mutilations. The wing (flank side) shall be removed from the strip by a cut running parallel to the chine bone edge starting one and one-half inches beyond the eye of the strip at the rib end. All loose pieces shall be removed.

(4) *Boneless beef sirloin butt* means the boneless meat remaining after removal of all bone from the sirloin. All rough, ragged edges, and semi-loose pieces shall be removed. It shall be free from blood clots and bruises.

(5) *Boneless beef regular roll (rib eye)* means the rib eye muscles with no fat or bones included, free from bruises and blood clots and with the back strap removed. The rib cover shall be removed in such a manner that the wedge-shaped piece of lean meat that lies along the eye of the rib is left attached to the roll.

(6) *Boneless beef tenderloin* shall be removed from the loin in the manner prescribed in Appendix 4 (a) (11), and the same specifications for trimming the tenderloin, as outlined in that paragraph, shall apply.

(7) *Boneless beef flank steak* means the flat oval-shaped lean muscle embedded in

the cod or udder end of the flank which shall be obtained by loosening the narrow end of the steak piece at the cod or udder end of the flank, cutting through the membrane along both sides of the steak, then pulling and cutting the steak loose and severing it from the fibrous membrane which lies directly under and to which it is attached. None of the fibrous membrane shall be left on the steak. All fat shall be trimmed from the steak, but the thin membrane on the top surface of the steak shall not be removed.

(8) *Boneless beef chuck (clod out)* means the boneless meat remaining after the clod, back strap and all bones have been removed from the regular chuck in the manner prescribed in Appendix 4 (a) (15) and (16). It shall be free from all cartilage, blood clots and bruises.

(9) *Boneless beef rump* means that part of the rough rump remaining after all of the bones (including the tail bones) have been removed. All the meat and fat on the inside of the rump bone shall be completely removed by running a knife along the edge of the bone beginning at the knuckle bone side and following closely the surface of the bone to the opposite side of the rump. All loose pieces of meat shall be trimmed smooth and it shall be free from bruises, blood clots and bone splinters.

(10) *Boneless beef round* means that portion of the round remaining after the rump and all bones have been removed. The cod or udder fat shall be trimmed so that it will not exceed one-quarter inch in thickness and all ragged pieces of meat and other fat in excess of one-quarter inch shall be removed. It shall be free from visible bruises and blood clots.

(11) *Ground beef* means ground beef as defined in Appendix 4 (a) (33).

(12) *Ground beef in casings* means ground beef in casings as defined in Appendix 4 (a) (34).

(13) *Ground beef patties* means ground beef patties as defined in Appendix 4 (a) (35).

(14) *Boneless stewing beef* means meat prepared from skeletal meat of beef carcasses of any grade except the tenderloin, and kidneys shall not be used. All serous membranes shall be stripped from the flanks, skirts, and short plates. All meat shall be free from bones, cartilage and tendons. Trimmable fat shall not exceed 10 percent. The meat shall be cut into pieces approximately one inch in size and may be formed into loaves (wrapped or plain) of any size from one pound up (quick-frozen or fresh).

The meat shall be packed in a solid fibre, corrugated, or other container. All meat shall be in prime condition at the time of delivery at destination.

(15) *Trimnings* means any pieces of meat derived from the beef carcass in connection with the production of wholesale cuts, fabricated cuts or boneless beef, and which does not include in excess of 25 percent trimmable fat. Trimnings are to be free from bones, splinters, gristle, blood clots and bruises.

(16) *Sterilized trimnings* means trimnings which have been passed for sterilization in accordance with the Meat Inspection Division Regulations issued by the U. S. Department of Agriculture.

APPENDIX 4.—FABRICATED BEEF CUT DEFINITIONS

When used in this regulation the term:

(a) *Fabricated beef cut* means any of the following cuts, meeting the following minimum specifications, and derived from specified beef wholesale cuts, as provided for in Appendix 2. All cuts shall be made according to the specifications provided herein.

(1) *Round (rump and shank off)*. Round (rump and shank off), means that part of a round remaining after the shank and rough rump have been removed.

The shank shall be removed by a cut starting at the bottom end of the gambrel cord, following the natural muscle seam to the stifle (knee) joint, passing through the bones of the joint severing the shank from the round. The rough rump shall be removed by a straight cut starting at a point on the outside or skin surface of the round, so as to meet the top part of the aitch bone, then following the curvature of the aitch bone to the protuberance of the femur bone (round bone) leaving no part of the aitch bone in the round. The rump shall then be separated from the round by sawing through the ball of the femur bone (round bone). All cod or udder fat shall be removed from the round, rump and shank off.

(2) *Boneless rump (butt)*. The boneless rump means that part of the rough rump remaining after all of the bones (including the tail bones) have been removed. Ragged pieces of meat and fat in excess of one inch on the top or outside skin surface shall be removed.

(3) *Hind shank*. Hind shank means the hind shank of the beef with lean meat attached. It shall be removed from the round as described in Appendix 4 (a) (1).

(4) *Boneless round (rump on)*. Boneless round means that part of the round remaining after all bones (including tail bones) and shank have been removed. The shank shall be removed as described in Appendix 4 (a) (1). The ragged pieces of meat, all cod or udder fat, and other fat in excess of one inch shall be removed.

(5), (6) and (7) *Inside (top round), outside (bottom round) and knuckle (face)*. Inside (top round), outside (bottom round) and knuckle (face) means the three natural muscle pieces into which the round is separated after the rough rump, shank, and femur bone (round bone) have been removed. The shank and rough rump shall be removed as described in Appendix 4 (a) (1). The knuckle shall be separated by cutting through the natural muscle seams between the knuckle and outside muscles on the one side, and the knuckle and the inside muscles on the other side leaving one and one-half inches of the wedge-shaped pieces of meat from the overlapping inside muscle attached to the knuckle. The patella (knee cap bone) and all cartilage or connecting tissue shall be removed.

The inside and outside pieces shall be separated by a cut starting at the termination of the gambrel cord separating the shank and portion equally between the inside and outside, and continuing the cut in a straight line to a point on the rump and which is just barely on the outside edge of the large muscle seam that is visible at this end.

The gland which lies in the center between the inside and outside muscles shall be cut through so as to leave a portion of this gland in both muscles.

The cod or udder fat and all other fat in excess of one inch shall be removed.

(8) *Gooseneck boneless round*. Gooseneck boneless round means the outside muscle and boneless rump attached. It shall be made by separating the outside muscle with boneless rump attached from the knuckle and inside muscles by the method described in Appendix 4 (a) (5), (6), and (7). All fat in excess of one inch on the top of outside skin surface of the rump shall be removed.

(9) *Strip loin (bone in)*. The strip loin means that part of the full loin, after the full tenderloin, sirloin, protruding edge of the chine bone, and the flank edge of the short loin have been removed, or that part remaining of a short loin after the short tenderloin, protruding edge of chine bone and the flank edge of the short loin have been removed. The strip loin shall be cut from the stripped full loin in a straight line perpendicular to the outside or skin surface of the loin from a point which is the juncture of the 5th and 6th lumbar vertebrae and

continuing in the same straight line through a point flush against the end of the hip (pin) bone, but leaving no part of the hip (pin) bone in the strip loin.

The protruding edge of the chine bone shall be removed by sawing through the lower extremity of the spinal cord groove when the loin is lying with the flesh side down. The flank edge of the strip loin shall be cut off in a straight line from the sawed end of the 13th rib, which is 10 inches from the center of the protruding edge of the 13th thoracic vertebra and continuing in a straight line with full length of the strip loin parallel to the chine bone and perpendicular to the outside skin surface of the strip loin. Rough fat on the inside of the strip loin shall be trimmed smooth and all fat in excess of one inch on the outside skin surface shall be removed.

(10) *Strip loin (boneless)*. Strip loin (boneless) means that part of a strip loin remaining after all bones have been removed. All fat in excess of one inch on the outside skin surface shall be removed.

(11) *Beef tenderloin*. Beef tenderloin means the tenderloin muscle with the attached side strip muscle lying inside of the full loin. The tenderloin shall be removed from the full loin by cutting along the inside of the chine bone following the conformation of this bone from the tip of the loin or at the point where the 13th rib joins the 13th thoracic vertebra at the end of the chine bone or at a point adjacent to the 5th sacral vertebra and by a cut at the butt end of the tenderloin which shall be made along the hip bone following the natural seam (or blue seam) in the sirloin end of the loin. Full beef tenderloin shall be devoid of any head muscle and all the excess fat shall be removed from the back of the tenderloin so as to expose the gland which lies about 6 inches forward from the butt end of the tenderloin. All the fat lying beyond the exposed gland shall be tapered down to a point that in no case shall extend beyond three-quarters of the length of the entire tenderloin.

Beef tenderloin also means the trimmed sirloin tenderloin which is that portion of the tenderloin muscle removed from the sirloin. It shall be devoid of any head muscle and all excess fat shall be removed from the back of the sirloin tenderloin so as to expose the gland as described herein. Beef tenderloin also includes the trimmed tip tenderloin which is the portion of the tenderloin muscle removed from a short loin. The fat on the back of the tenderloin shall be tapered down as described herein and at no point shall exceed one-half inch. All fat from the lower half shall be removed.

(12) *Boneless sirloin (butt)*. Boneless sirloin means that part of a sirloin after all the bone and the sirloin tenderloin have been removed. All flank meat and the fat from the flank side of the boneless sirloin shall be removed. All fat in excess of one inch on the outside skin surface shall be removed.

(13) *Top sirloin (butt)*. Top sirloin means that part of the boneless sirloin, which is the top lean muscle that covered the hip bone (ilium) from the chine bone side of the sirloin to the natural seam (or blue seam) which separates the bottom lean muscle from the top lean muscle.

The top sirloin shall be separated from the bottom sirloin by cutting through the natural muscle seam (or blue tissue) and continuing through the meat with the knife held at a 45 degree angle to the cutting surface of the block. All fat in excess of one inch on the outside skin surface shall be removed.

(14) *Bottom sirloin (butt)*. Bottom sirloin means that part of the boneless sirloin remaining after the removal of the top sirloin. All flank meat and the fat from the flank side of the bottom sirloin shall be re-

moved. All fat in excess of one inch on the outside skin surface shall be removed.

(15) *Boneless chuck*. Boneless chuck means that part of the chuck remaining after all bones and the back strap have been removed. Boneless chuck shall be made only from regular chucks (square cut).

No trimming of boneless chuck is required and the intercostal meat may be left attached.

(16) *Boneless chuck (shoulder clod out)*. Boneless chuck, shoulder clod out, shall be same as the boneless chuck described in (15) except that the shoulder clod shall be removed.

(17) *Shoulder clod*. Shoulder clod means the thick meaty portion of the regular chuck lying above the blade and rib bones.

It shall be separated from the chuck by a first cut starting at the knuckle joint and continuing in the same line along the ridge of the blade bone through to the chine bone, and by a second cut starting from the extreme corner of the brisket end of the 5th rib following the first natural muscle seam above the rib bones to a point about midway between the knuckle bone and the end of the 5th rib, then upward to the second natural muscle seam above the rib bones and following this natural muscle seam to the knuckle end of the clod. Pull knuckle end of clod upward, separating in the natural muscle seam at the blade bone, then cut along edge of blade bone to enable clod to be pulled loose from the chuck.

(18) *Boneless brisket (deckle off)*. Boneless brisket (deckle off) means that part of the green brisket remaining after all the bones, intercostal meat and deckle have been removed. The deckle means the layer of fat, meat and tissues lying between the rib bones, the rib (costal) cartilages, the breast (sternum) bone and the lean principal muscle of the brisket. The deckle shall be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean meat surface lying directly below. This lean surface shall be free of all fat except minute flakes of fat that adhere closely to the lean after the deckle has been removed. The hard fat along the sternum edge (the area on the bone side of the brisket which is adjacent to and directly under the sternum bone) of the boneless brisket shall be trimmed level with the boned surface of the brisket and to within 1/2 inch of the lean lying between this hard fat and the border of skin surface fat. All ragged pieces of meat from both bone and skin side of the boneless (deckle off) brisket and all fat in excess of one inch on the outside skin surface, including the breast curve, shall be removed. The web muscle (full lip) shall be left attached with the thin tissue edge, trimmed to expose the narrow portion of lean meat.

(19) *Oven-prepared rib*. Oven-prepared rib means that part of the regular seven-bone rib remaining after the chine bone and short ribs have been removed.

The chine bone, or bodies of the thoracic vertebrae, shall be entirely removed by cutting to the point at which they join the feather bones, exposing the lean meat, but leaving the feather bones attached to the rib cut. The short ribs shall be removed by cutting in a straight line perpendicular to the outside skin surface of the rib from a point measured 8 inches along the 12th rib from the protruding edge of the 12th thoracic vertebra to a point measured eight inches along the 6th rib from the protruding edge of the 6th thoracic vertebra (chine bone). All the blade bone, including the cartilage shall be removed.

(20) *Short ribs*. Short ribs mean that portion of the rib cut off in fabricating oven-prepared ribs, as described in this Appendix 4 (a) (19) and shall include the rib sections of seven ribs.

Plate short ribs means strip pieces cut from the short plate up to and not beyond

the point where the ribs join the costal cartilages (rib cartilages).

(21) *Rib-boned, rolled and tied.* Rib, boned, rolled and tied means that part of the regular 7-rib cut remaining after all bones, including the blade bone and cartilage, have been removed. The intercostal meat shall be removed.

Rib, boned, rolled and tied shall be rolled into a cylindrical shape and tied with at least five loops of string. Ragged pieces on the ends shall be trimmed off.

(22) *Spencer roll.* Spencer roll means that part of the regular 7-rib cut remaining after the short ribs, all bones, and the blade bone with the meat attached have been removed.

The short ribs shall be cut off as described in (19), the intercostal meat shall not be included and no further trimming is required.

Spencer rolls shall be made only from commercial and utility grades of beef.

(23) *Regular roll (rib eye).* Regular roll (rib eye) means the rib eye muscles, only, with no fat or bones included. No further trimming is required. Regular rolls (rib eye) shall be made only from commercial and utility grades of beef.

(24) *Boneless short plate.* Boneless short plate means that part of the short plate remaining after the skirt and all bones have been removed. The fell shall be stripped from the flank side of the plate. All fat exceeding $\frac{1}{2}$ inch shall be removed.

(25) *Cube steak.* Cube steaks mean any lean muscle meat (not containing an outer surface of fat in excess of one-quarter of an inch) derived from the boneless sirloin or boneless round of prime, choice, good or commercial grade of beef, cut into steaks of uniform size, tenderized in accordance with normal business practice. Cube steaks can be made either by hand or by machine.

(26) *Flank steak.* Flank steak means the flat, oval-shaped lean muscle of meat embedded in the cod or udder end of the flank which shall be obtained by loosening the narrow end of the steak piece at the cod or udder end of the flank, cutting through the membrane along both sides of the steak, then pulling and cutting the steak loose and severing it from the thick membrane which lies directly under and to which it is attached. None of the thick membrane shall be left on the steak. All fat shall be trimmed from the steak, but the thin membrane on the top surface of the steak shall not be removed.

(27) *Club steaks (bone in).* Club steaks mean steaks cut from that portion of a short loin or strip loin extending from a point opposite the juncture of the first and second lumbar vertebrae to the forward (anterior) end of the short or strip loin.

The cutting of steaks and the trimming of the flank shall be made as described in this Appendix 4 (a) (29).

No further trimming of the flank or removal of chine bone shall be required on club steaks made from strip loins.

The chine bone on club steaks made from short loins shall be removed by chopping or sawing through the inner extremity of the spinal cord groove.

Only complete club steaks shall be made and all fat in excess of one inch on outside skin surface shall be removed.

(28) *Porterhouse steaks (bone in).* Porterhouse steak means steak cut from that portion of a short loin extending from a point opposite the center of the fourth lumbar vertebra to the end of the short loin at the point of severance from the sirloin.

The flank shall be removed at a point measured four inches downward from the lower end of the eye muscle. All fat in excess of one inch on the inside or outside skin surface shall be removed.

(29) *T-Bone steaks (bone in).* T-bone steak means steak cut from that portion of a short loin extending from a point opposite the center of the fourth lumbar vertebra to

a point opposite the juncture of the first and second lumbar vertebra. T-bone steaks shall be trimmed as described in this Appendix 4 (a) (28).

(30) *Boneless strip steak.* Boneless strip steaks mean steaks cut from a boneless strip loin. All fat in excess of one inch shall be removed from the outside skin surface.

(31) *Boneless sirloin steaks.* Boneless sirloin steaks mean steaks cut from a boneless sirloin, which has been trimmed as described in this Appendix 4 (a) (13). Only complete steaks shall be made.

(32) *Top sirloin steaks.* Top sirloin steaks mean steaks cut from a top sirloin which has been trimmed as described in this Appendix 4 (a) (4). Only complete steaks shall be made.

(33) *"Ground beef"; bulk (hamburger, hamburger steak, hamburger steak, chili meat),* means ground, chopped, or comminuted fresh beef derived from the skeletal portion of the dressed carcass (but not including headmeat) which contains no offal, added blood, cartilage, bone, cereal product, water or ice, or any adulterant or other foreign substance except seasoning, and which does not have a fat content in excess of 30% by chemical analysis. "Ground beef" shall be ground twice, the final grinding through a plate with holes not more than $\frac{3}{16}$ of an inch in diameter or $\frac{3}{8}$ of an inch in the case of chili meat, or chopped in a rotary cutter or by other means giving equivalent results.

(34) *Ground beef in casings.* Ground beef in casings means ground beef stuffed in natural or artificial casings and the total weight of each piece shall not exceed 15 pounds.

(35) *Ground beef patties.* Ground beef patties means ground beef which has been formed into portions of uniform size and thickness, each of which shall not weigh more than four ounces. They may be formed by hand or machine.

(36) *Ground boneless chuck.* Ground boneless chuck means ground, chopped or comminuted fresh beef derived from boneless beef chuck (shoulder clod out), (as defined in this Appendix 4 (a) (15)) of prime, choice, good, commercial or utility grade. It shall be entirely free from bone splinters, cartilage, tendons, and coarse fibrous membranes. It shall contain no added blood, water, or ice, or any adulterations or other foreign substances, except seasoning, and the fat content shall not be in excess of 22 per cent by chemical analysis. The meat shall be ground twice, the final grinding through a plate with holes not more than $\frac{3}{16}$ of an inch in diameter, or $\frac{3}{8}$ of an inch in the case of chili meat. In lieu of grinding the meat may be chopped in a rotary cutter or by other means giving equivalent results. The meat may be formed into loaves and packed in suitable solid fibre, corrugated or other containers; or it may be prepared in bulk containers, wax paper lined. The meat shall be quick-frozen immediately after preparation and shall be in prime condition at the time of delivery at destination. Each container shall be inspected and passed for wholesomeness by an inspector of the Meat Grading Service of the U. S. Department of Agriculture.

(37) *Stewing beef.* Stewing beef means boneless stewing beef as defined in Appendix 3 (a) (14).

APPENDIX 5.—BONELESS BEEF (MILITARY SPECIFICATIONS) DEFINITIONS

When used in this regulation, the term: (a) *Frozen boneless beef (4-way military specifications)* means beef, frozen and boneless, derived from steers or heifers of choice and good grades and satisfying the specifications and requirements contained in "Military Specification, Beef, boneless, Frozen (4-way)" (MIL-B-10017 (QMC)). Any frozen boneless beef which has been rejected by the purchasing agency of a defense pro-

curement agency shall not be sold as "frozen boneless beef (military specifications)."

The seller shall place a sticker or stencil on the container, certifying the appropriate grade of the product contained therein. By placing an official U. S. inspection stamp on the container, the official inspector shall attest the accuracy of the seller's certification.

(b) *Beef, processing (military specifications, JAN-B-617)* means beef derived from the grades and classes, and satisfying specifications and requirements of the Joint Army-Navy specifications entitled "Beef, Processing" (JAN-B-617). No boneless beef shall be packed as "Beef, Processing (Military Specifications)", except in the presence of an official inspector designated by the U. S. Army or Navy or other U. S. Government Agency.

The seller shall place a sticker or stencil on the container, certifying the appropriate grade of the product contained therein. By placing an official U. S. inspection stamp on the container, the official inspector shall attest the accuracy of the seller's certification.

APPENDIX 6.—BEEF VARIETY MEATS AND BY-PRODUCTS DEFINITIONS

(a) When used in this regulation the term *beef variety meat or by-product* means any of the following edible by-products of cattle which is clean, sound, has at all times been handled in a sanitary manner, and is free from foreign material, mucus and hair. Referring to variety meats and edible by-products derived from livestock slaughter the term:

1. *Brains* means both brain lobes, the small knob at the base of the brain and a short piece of spinal cord approximately three quarters of an inch in length.

2. *Cheek meat* of cattle means the lean muscle on the inside and outside of the lower jaw, trimmed free of the salivary glands, with no more than 20 percent trimmable fat.

3. *Hanging tender* means the cylindrical shaped piece of lean meat attached at one end under the kidney knob in the open (left) side of the hind quarter. It shall be removed from the open side of the loin by being severed at a point opposite the junction of the first and second lumbar vertebrae.

4. *Head meat* means the lean meat, exclusive of cheek meat, trimmed from the head of cattle.

5. *Hearts* means bright colored beef hearts, free from blood clots, trimmed free from large gristly blood vessels.

6. *Kidneys* means kidneys free from spots and reasonably free from fat. They shall be removed by first loosening the suet from the outside surface of the kidney and then cutting off the vein, leaving sufficient fat in the vein so that the fat will be flush with the surface of the kidney.

7. *Lips* means the meat and tissue from the side of the jaw when removed from cattle.

8. *Lips, scalded* means lips thoroughly cleaned by washing and scalding according to B. A. I. instructions—or similar good commercial methods.

9. *Livers* means all beef livers of any weight, bright and uniform in color, from light to chocolate brown, moderately short and plump and which are free from all mutilations other than minor cuts or slight skin breaks caused by the removal of the gall bladder by separating the liver from the carcass by hooks, or caused during the examination of the portal glands by MID inspectors, where such minor cuts or slight skin breaks do not impair the quality of the liver. The large blood vessel lying along the side of the liver should be trimmed even with the surface of the liver.

10. *Lungs* means the lungs from cattle. The trachea (windpipe) is to be cut off close to the body of the lungs.

11. *Melts* means the spleens.

12. *Sweetbreads, heart* means the thymus gland adjacent to the heart (heart sweetbreads). They are to be trimmed reasonably free from fat.

13. *Sweetbreads, neck* means the thymus gland (neck sweetbreads) removed from the neck only of beef cattle. They are to be trimmed reasonably free from fat.

14. *Tails* means tails of cattle. Ragged edges of tissue, loose fat and the last two joints of the tip end are to be removed.

15. *Tongues* means tongues from cattle, cut off at a point that leaves the epiglottis on the tongue. The entire gullet including the soft palate shall be removed and the hinge bone shall not protrude over the end of the tongue. One-half inch of fat may be left on the underside of the tongue, which shall be trimmed smooth in removing the glands. The tip may be cut up to a point where cross section thickness does not exceed one and one-half inches.

16. *Tripe, cooked* means tripe which has been thoroughly cooked by boiling in water, cooled and washed; any excess fat is to be removed from tripe.

17. *Tripe, honeycomb* means cooked beef tripe showing the characteristics of honeycomb markings. If the pocket is split, the apron around the open end cannot be more than three inches wide.

18. *Tripe, scalded* means paunches (stomachs) thoroughly cleaned by washing and scalding according to B. A. I. instructions or similar good commercial methods.

19. *Udders* means the severed mammary glands from cows, and shall be carefully drained by slicing according to good commercial practice.

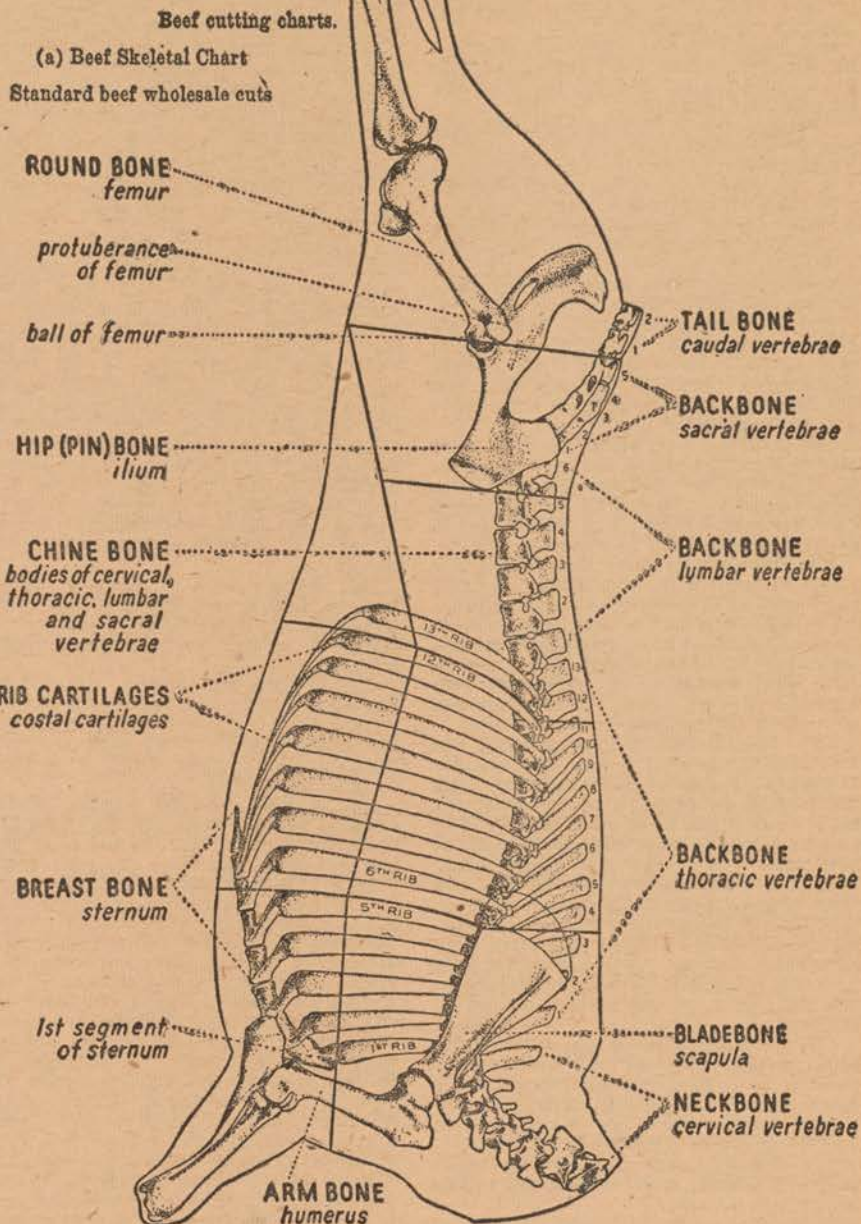
APPENDIX 7.—OTHER BEEF PRODUCT DEFINITIONS

When used in this regulation the term:

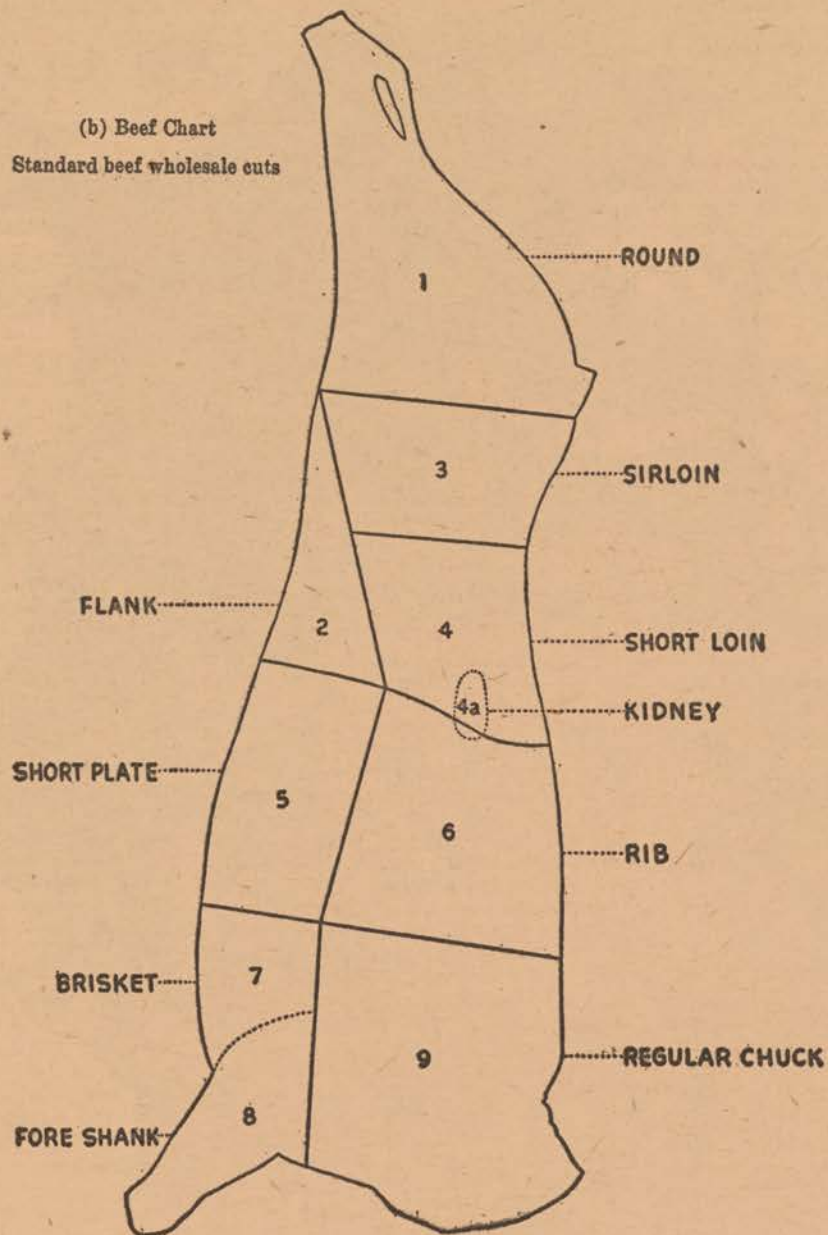
(a) *Boneless processing beef* is limited to those items listed in section 23 and means the skeletal portion of carcasses or wholesale cuts of utility, cutter or canner grade, with all bones, cartilage and back strap removed. It shall be free from blood clots and bruises.

(b) *Prefabricated quick frozen and packaged retail beef cuts* means beef steaks, roasts and ground beef derived from beef carcasses or wholesale cuts of prime, choice, good, commercial, or utility grade, which are separately wrapped in transparent, moisture proof paper, thoroughly frozen at quick freezing temperatures and have clearly visible a tag or other marking showing the name of the cut, the grade and the net weight of the meat contained in the package.

(c) *Kosher beef wholesale cut* means any beef wholesale cut derived from cattle or calves slaughtered, approved and stamped as kosher under rabbinical supervision, and sold under rabbinical supervision.



(b) Beef Chart
Standard beef wholesale cuts

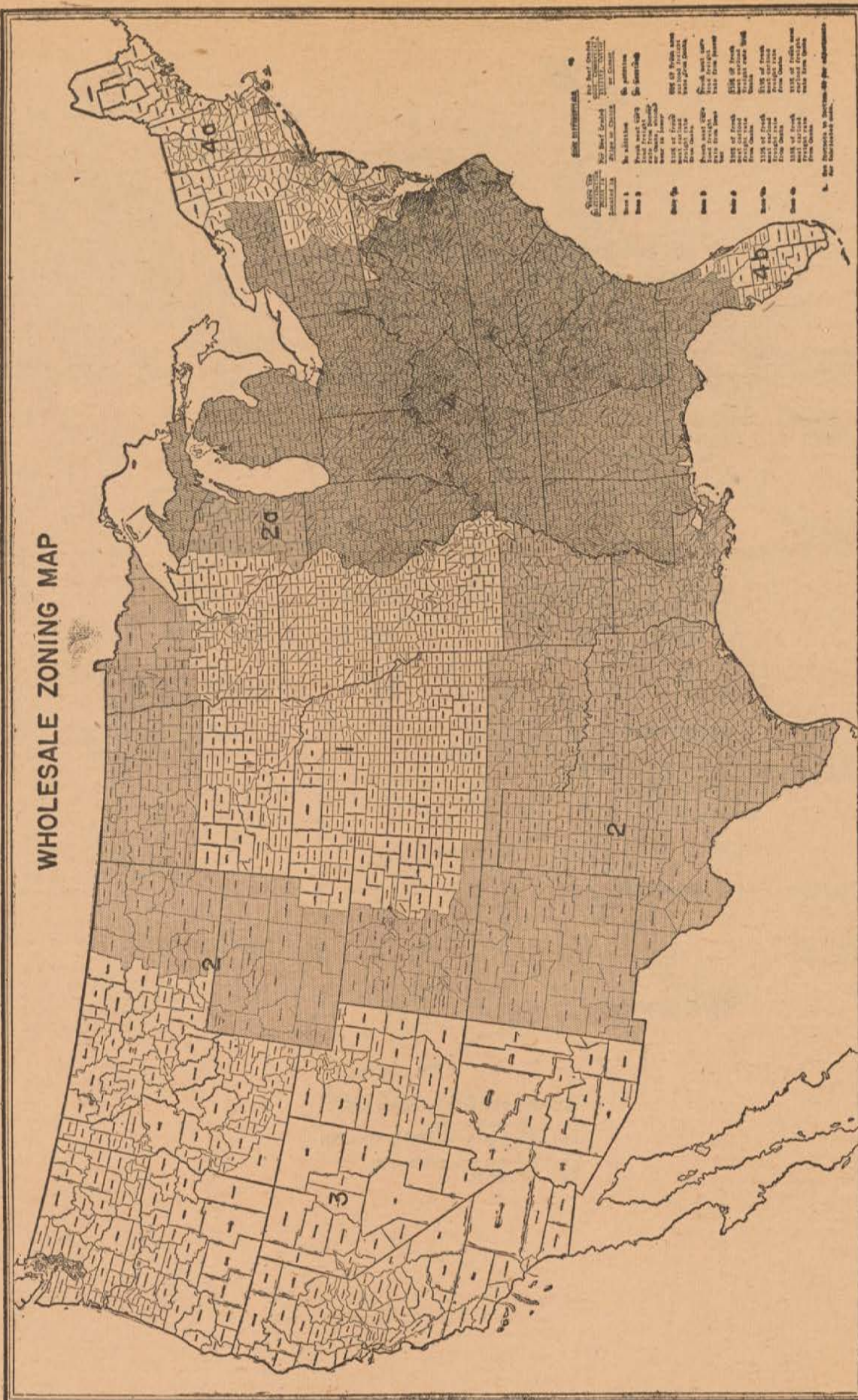


COMBINATION PRIMAL CUTS

- 3, 4.....TRIMMED FULL LOIN
- 7, 8, 9.....GROSS CUT CHUCK (KOSHER OR TRAEFER)
- 4, 9.....BACK
- 5, 7, 8, 9.....TRIANGLE (KOSHER OR TRAEFER)
- 8, 9.....ARM CHUCK

APPENDIX 9—WHOLESALE ZONING MAP

WHOLESALE ZONING MAP



[F. R. Doc. 51-5074; Filed, Apr. 30, 1951; 10:26 a. m.]

[Ceiling Price Regulation 25]

CPR 25—CEILING PRICES OF BEEF ITEMS
SOLD AT RETAIL

Pursuant to the Defense Production Act of 1950 (Pub. Law. 774, 81st Cong.) Executive Order 10161 (15 F. R. 6105), Economic Stabilization Agency General Order No. 2 (16 F. R. 738), Delegation of Authority by the Secretary of Agriculture to the Economic Stabilization Agency with Respect to the Allocation of Meat, Jan. 26, 1951, 16 F. R. 1272, and Economic Stabilization Agency General Order No. 5, Feb. 8, 1951, 16 F. R. 1273, this Ceiling Price Regulation 25 is hereby issued.

STATEMENT OF CONSIDERATIONS

This regulation establishes dollar and cent ceiling prices for retail sales of beef cuts and most beef variety meats and beef by-products.

While the General Ceiling Price Regulation was essential to stop the sharp rise in prices since Korea, it created inequities and raised practical problems which require the issuance of tailored regulations for retail beef at the earliest possible time. Under the General Ceiling Price Regulation, beef wholesalers were permitted to charge retailers the highest price at which beef had been delivered during the base period to a purchaser of the same class. Therefore, a wholesaler could raise his price to a retailer over that charged in the base period if he had sold at this higher price to another retailer who was a purchaser of the same class. Many retailers were thus forced to absorb increases in meat cost and suffered reduced margins. In addition, the regulation created many serious administrative and enforcement problems. The existence of thousands of meat retailers all frozen at individual ceiling prices presents in itself a difficult enforcement problem. Finally, there are bound to be large numbers of new meat retailers and the freeze technique is particularly difficult to apply to sellers who had no base period ceiling price.

This regulation fixes dollar and cent retail ceiling prices for beef by grade. Moreover, it standardizes retail beef cuts and relates the specific dollar and cent prices to a particular standard cut. Dollar and cent ceiling prices by grade and cut provide the simplest and most effective type of price control. Since retailers will be required to post the prices established by the regulation, the housewife will have a simple and easily recognizable list of prices available to her in order to determine whether she is being properly charged for her purchases. Moreover, since these regulations base the retail prices by the calculation of a markup over the wholesale prices fixed

by Ceiling Price Regulation 24, they provide an equitable markup for the retailer.

Beef Products Not Covered by This Regulation

Because of inequities created by the General Ceiling Price Regulation, it is essential that this regulation be issued at the earliest possible time. For that reason, it is not possible to include all beef products in this regulation. Thus, most cured, corned, smoked, barbecued and dried beef items and a few beef by-products and beef variety meats are not included at this time nor, save for the over-all ceiling, have specific ceiling prices been provided for specialty steak products, because sufficient information to fix specific ceiling prices is not now available. Similarly, prices for sausage and sterile canned beef items are not fixed because of their more difficult and unique pricing problems, requiring separate regulations. These beef products remain under the General Ceiling Price Regulation.

Retail Price and Grade Differentials

The retail prices established by this regulation are based upon a percentage markup from the wholesale prices established by Ceiling Price Regulation 24 for the period through July 31, 1951. In order to issue this regulation at the earliest practicable time, the regulation omits the price lists for the periods beginning August 1 and October 1, 1951. The regulation will be amended to include those lists and will thereby reflect the decreases in livestock and wholesale prices which become effective on those dates.

The retail prices established in this regulation depend largely on the zone prices specified in the wholesale price regulation. Since the wholesale regulation on beef establishes grade differentials based on grade designations established by the Department of Agriculture, these grade prices have been carried through for retail cuts with the exception of ground meats. Since the grade of meat used in pre-ground meat loses its identity a single price is established irrespective of grade. Relatively little prime beef is sold to consumers and, therefore, no separate prices have been provided for such grade. Retailers may sell prime beef at the prices provided for choice beef.

In computing the proper percentage markup, the studies made by the Office of Price Administration and used in fixing the retail beef prices established by MPR 355 were employed as a starting point. Information available to the Director of Price Stabilization indicated that the pre-Korea retail markups on beef were lower than those which had prevailed at the time the Office of Price Administration studies were made and an adjustment was therefore made to reflect this decline. The dollar and cents

markup prevailing in the pre-Korea period was then determined and was increased to reflect increases in overhead costs since Korea. This was reconverted to a percentage markup and applied to current wholesale costs. In applying retail markups to retail beef cuts proper allowances have been made for shop fat and bone value. It was also recognized that a considerable shrinkage takes place at the retail level from loss of moisture in the meat and other factors which constitute the expense known in the retail trade as "store shrink." For this reason, margin figures were obtained before shrinkage and a shrinkage factor added. A continuing study of the data upon which the ceiling prices established by this regulation are based and of new data may indicate that these retail prices are either too high or too low. In either event, this regulation will be revised to reflect the results of the study.

In determining the price relationships among the various retail cuts two distinct procedures were followed. In the simplest case where the standardized wholesale cut accurately reflects consumer's preference for certain desired retail cuts no serious problem of establishing ceiling prices exists. In the case of porterhouse steaks, for example, the desired short loin realization for the retailer was computed, the value of shop fat from the short loins was deducted and the number of pounds of salable porterhouse converted into a dollar return which provides the retailer a fair profit. In the more complicated case where the wholesale cut is broken into several retail cuts of different values, historical price relationships among the cuts were generally used. In addition, the advice of retailers was obtained in establishing these relationships, thereby determining fair evaluations for each cut. This procedure was used, for example, in the case of the beef round where there are several retail cuts having different values.

Standard Retail Cuts

Beef is normally sold at retail in the form of a wide variety of retail cuts. Prices cannot be established for these cuts except in conjunction with precise definitions. If the cuts being priced were not defined with precision, the established prices could be readily evaded by cutting into the higher-priced cuts substantial quantities of beef from the lower priced cuts. Uniformity in the commodity being priced is obviously essential when specific dollar and cents ceilings applicable to large areas are being established. Therefore, no practicable alternative exists for securing effective price control other than requiring that retail beef cuts be standardized.

The standardized cuts which are permitted have been defined in this regu-

lation. Generally no other retail cuts than those specified may be sold following the effective date of this regulation. However, retailers who have operated locker plants and have sold primal cuts to consumers are permitted to continue their customary practices and to sell these cuts at the wholesaler's price. As additional data are obtained, the prices of these retailers will be changed if they prove to be too high or too low.

In order to prevent price evasion, the regulation also prohibits pre-grinding, pre-boning, pre-rolling and pre-cubing except for certain grades and types of beef. Special provisions are made for the sale of special orders of ground, boned, rolled, or cubed beef not covered by the standard cuts. This beef may not be placed on display, but the grinding, boning, rolling or cubing must be done from the standard cuts in the presence of the customer and at no extra charge. Telephone orders for these kinds of beef are permitted only when done on order for a particular customer without charge, wrapped immediately, and marked with the customer's name and full pricing information.

Upon consultation with the retail industry, it was agreed that the same standardized cuts used in establishing retail beef prices by the Office of Price Administration should be used in this regulation. The standardized cuts are, therefore, based on a series of cutting tests provided by groups of representative retailers throughout the United States. All kinds and grades of beef were tested in these cutting demonstrations and reliable yield figures obtained for each wholesale cut. Various methods of cutting were also tested and agreement reached with retailers as to which should be retained. In each case yields are based on trimming specifications, used by the Office of Price Administration, which retailer representatives agreed were fair and these trimming specifications have been designated in this regulation. The yield figures arrived at from these demonstrations have been used in determining the allowances for salable meat from each wholesale cut.

Store Group Differentials

Retailers are divided into three groups depending on their relative volume of sales and gross profit margins in 1950. The basic store classifications used in this regulation are the same as those in Ceiling Price Regulations 15 and 16, relating to certain dry groceries and perishables and were used for the same reasons. However, data obtained from the retail meat trade indicates that there are no substantial margin differences between most Group 1 and 2 stores and Group 3 and 4 stores. In addition, since certain stores have historically operated their meat departments at lower gross margins, a separate grouping, Group 3B and 4B, has been established for these stores. Thus, the three groups of retailers for which prices are included in this regulation are:

1. *Group 1 and 2.* Independent stores with annual gross sales of less than \$375,000 and with realized gross meat department margins of 17 percent or more during 1950.

2. *Group 3 and 4.* Other than independent stores or independent stores with annual gross sales of \$375,000 or more with realized gross meat department margins of 17 percent or more during 1950.

3. *Group 3B and 4B.* Stores with realized gross meat department margins of less than 17 percent during 1950.

In thus grouping meat retailers, the Office of Price Stabilization has achieved a relatively simple and enforceable pricing plan which minimizes the diversity of ceiling prices established among stores while, at the same time, recognizing historical differences in margins due to differences in volume of sales of, and special services rendered by, individual stores.

Zone Differentials

The ceiling prices provided for by this regulation vary from zone to zone. These zone differentials are primarily based on cost differentials established by Ceiling Price Regulation 24. Therefore, zone boundaries have been determined to include roughly all retailers having similar costs and the zone differentials generally reflect the different prices retailers in each area pay for their beef items.

A major cost difference to retailers is that created by distance from the producing center or base wholesale zone. In the beef wholesale regulation a transportation addition is used for determining ceiling prices in zones other than the base zone on most grades of beef. The amount of this addition for delivery to any point is determined by the use of a specified percentage, dependent on the zone and grade of beef, of the carload freight rate from Omaha or Denver, whichever is lower. This produces differing wholesale ceiling prices at various points within any one wholesale zone. In order to transpose these differing wholesale prices into a relatively simple, enforceable retail price structure, generally reflecting historical pricing patterns, it was necessary to divide the country into zones which conform to the wholesale zone differentials. Accordingly, zone lines were drawn around areas which had relatively uniform wholesale transportation differentials. An average wholesale transportation differential was computed for each such area and the retail prices for that area were based on this average differential.

Another cost difference to the retailer which has been reflected in the fixing of zone boundaries is the special wholesaler addition provided by Ceiling Price Regulation 24. The retail zone differentials for Group 1 and 2 stores make appropriate allowance for this wholesaler addition by reflecting the addition in proportion to the percentage of meat customarily purchased in each zone by Group 1 and 2 retailers from wholesalers.

Since Ceiling Price Regulation 24 provides for a local delivery addition of 40 cents per cwt. on all local deliveries within a 35 mile radius, and a great majority of retailers' purchasing prices include this local delivery addition, the ceiling price in each zone reflects the 40-cent local delivery addition.

Special Provisions

1. *Grade prohibitions.* The regulation provides different ceiling prices for different grades of beef cuts. Distribution Regulation 2 requires that carcasses and wholesale cuts be graded and grade marked. This regulation prevents retailers from removing grade marks, which is obviously necessary to prevent evasions of price control. For the same reason retailers are prohibited from buying, selling, or storing any retail or wholesale beef cut obtained from a carcass or wholesale cut which has not been graded and grade marked in accordance with the provisions of Distribution Regulation 2.

2. *Posting requirements.* One of the most essential elements of effective price control is knowledge by the consumer of the ceiling price which may be charged. The regulation, therefore, provides that the dollar and cent ceiling prices prescribed by this regulation be posted in the store. In addition, in order to prevent evasion of the ceiling price by substitution of lower grade meat, the regulation requires that identical beef cuts having different ceiling prices because of difference in grade be kept in separate trays and that the ceiling price for each display be separately posted.

3. *Sales to eating places and other retailers.* Sales to eating places, though not strictly speaking sales at retail, are considered as such when made by a retailer the great preponderance of whose business is retail in character. To call upon the ordinary retailer to differentiate between the customer who runs a small boarding house and the one who does not, is obviously to impose, under ordinary circumstances, a difficult burden on him. Yet unless some limit were imposed upon the amount of business which may be done in this manner, combination distributors and hotel supply houses might suffer from unfair competition or be driven to use retailers as a cover for their operations. The regulation therefore limits sales by retailers to eating places to 25 percent of the total dollar volume of meat sales and permits retailers to charge the price to consumers for sales up to this volume. Retailers who in 1950 sold more than 25 percent of their total dollar volume of meat sales to eating places may sell up to the same proportion per calendar quarter as they sold in 1950 upon filing a report with the Office of Price Stabilization District Office. However, all of the sales of these retailers must be on the basis of lower ceiling prices established by section 42 of this regulation. Sales by one retailer to another retailer are limited to 40 percent of the total dollar volume of meat sales and must be at the lower ceiling prices established by section 42 of this regulation.

4. *Adjustment provision.* The rigid classification of retailers into price groups which is necessary in this fixed price regulation will work a hardship on certain retailers who fall into the lower price group, whereas their services and previous profit margins entitle them to classification in the higher price group. Provision has been made whereby a retailer performing the same service as one

in another class and having a margin as high as one in the other class may be transferred to the other class. These adjustment provisions are not intended for retailers who do not meet these criteria, and adjustments will not be granted unless it can be demonstrated that such reclassification is justified.

Under the Office of Price Administration regulation the criteria for adjustment were based on the total gross margin being more than 25 percent on all sales in the food departments and also, if the store was not an independent store, more than 25 percent on the combined sale of the food departments in all stores of the organization. The percentage figure of more than 25 percent contained in the OPA regulation has been reduced to 23 percent or more in this regulation because the available facts clearly indicated that there had been a lowering of the gross margins for this type of operation. The substantial difference existing between a 23 percent markup and the standard markup of Group 3 and 4 stores should assure that these stores, in fact, have been conducting a different type of operation and that reclassification is justified. To avoid requiring retailers to duplicate their applications under Ceiling Price Regulation 15, it is provided that any order issued under that regulation allowing a Group 3 or 4 store to use Group 1 or 2 ceiling prices permits such a store to use Group 1 or 2 ceiling prices under this regulation. In order to eliminate the need for examining the individual adjustment applications under this section immediately, the regulation provides that all those stores which qualified for such adjustment under the OPA regulation will automatically qualify under this regulation upon the filing of an adjustment application, provided they meet the test that their total gross margin in the fiscal year 1950 was 23 percent or more on all sales in their food department and also, if not independent stores, 23 percent or more on the combined sales of the food departments in all the stores, for which adjustment is sought, of their organization. These applications will be reviewed later and if an applicant is found not to have qualified with the specific provisions of this regulation, the adjustment will be revoked.

Conclusion

In formulating these regulations the Director of Price Stabilization has consulted extensively with industry representatives and has given full consideration to their recommendations. In his judgment the provisions of this regulation are generally fair and equitable and are necessary to effectuate the purposes of Title IV of the Defense Production Act of 1950.

So far as practicable the Director of Price Stabilization gave due consideration to the national effort to achieve maximum production in furtherance of the objective of the Defense Production Act of 1950; to prices prevailing during the period from May 24, 1950, to June 24, 1950, inclusive; and to relevant factors of general applicability.

REGULATORY PROVISIONS

ARTICLE I—GENERAL PROVISIONS

Sec.

1. What this regulation does.
2. Where this regulation applies.
3. Ceiling prices for specifically enumerated beef products.
4. Ceiling prices for certain beef items which are not specifically listed in section 3.
5. Limitations on the sale of beef cuts, ground and cubed beef.
6. Display.
7. Posting ceiling prices.
8. Customary sales receipts.
9. Taxes.
10. Transfer of business and stock in trade.
11. Records.
12. Reports.
13. Evasion.
14. Prohibitions.
15. Enforcement.
16. Petitions for amendment.
17. Less than ceiling prices.
18. Ceiling prices for non-graded and improperly cut cuts.

ARTICLE II—SALES TO EATING PLACES AND OTHER RETAILERS

20. Stores selling less than 25 percent to eating places.
21. Stores customarily selling more than 25 percent to eating places.
22. Adjustment for local shortages.
23. Sales to other retailers.
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ARTICLE III—SPECIAL PROVISIONS

30. How to determine your group.
31. How to find the "annual gross sales" of your store.
32. How to determine your group in certain special cases.
33. How you may, under certain conditions, apply to use Group 1 or 2 ceiling prices.
34. Applications for adjustment.

ARTICLE IV—CEILING PRICE LISTS

40. OPS list of retail ceiling prices for beef cuts.
41. OPS list of retail ceiling prices for certain variety beef meats and beef by-products.
42. OPS list of retail ceiling prices on specially authorized sales to eating places or other retailers.

ARTICLE V—GENERAL DEFINITIONS

50. General definitions.

APPENDICES

1. Zone definitions.
2. Retail pricing zone map for beef cuts.
3. Wholesale beef cut definitions.
4. Beef skeletal chart of OPS wholesale beef cuts.
5. Retail beef cut definitions.
6. Skeletal chart for making standard retail beef cuts.
7. Chart of retail beef cuts and the wholesale cuts from which they are obtained.
8. Certain beef variety meats and beef by-products definitions.

AUTHORITY: Sections 1 to 50 issued under sec. 704, Pub. Law 774, 81st Cong. Interpret or apply Titles I and IV, Pub. Law 774, 81st Cong. E. O. 10161, Sept. 9, 1950, 15 F. R. 6105, 3 CFR, 1950 Supp.

ARTICLE I—GENERAL PROVISIONS

SECTION 1. *What this regulation does.* This regulation fixes specific ceiling prices for most retail sales of beef cuts and of certain beef variety meats and beef by-products. It also fixes ceiling prices for sales of these products by stores to eating places and to other retailers for resale purposes and sets forth the conditions under which such sales may be made. The ceiling prices established by this regulation supersede those established by the General Ceiling Price

Regulation. This regulation does not establish ceiling prices for retail sales of other types of beef products such as sterile canned beef or sausage, which remain under the General Ceiling Price Regulation. In addition, this regulation defines and standardizes retail beef cuts and prohibits the sale of non-standardized cuts.

SEC. 2. *Where this regulation applies.* This regulation shall be applicable in the 48 States and the District of Columbia.

SEC. 3. *Ceiling prices for specifically enumerated beef products—(a) Beef cuts and certain beef variety meats and beef by-products.* The ceiling price for all retail sales to consumers is the price specified in section 40 for beef cuts, or in section 41 for certain beef variety meats and beef by-products, for your zone and your store group. Your zone is determined by Appendix 1 and your store group by section 30. Your ceiling price for sales of these items to eating places and to other retailers is determined under Article II. You may obtain a copy of the price lists containing your ceiling prices from your Office of Price Stabilization District or Regional Office.

(b) *Prefabricated packaged retail beef cuts.* Your ceiling price for all retail sales of prefabricated packaged retail beef cuts shall be the same as for the corresponding grade and type of fresh beef cut to the same type of customer.

SEC. 4. *Ceiling prices for certain beef items which are not specifically listed in section 3—(a) Variety meats and beef by-products.* If you sell a beef variety meat or beef by-product which is not listed in Appendix 8, your ceiling price is established by the General Ceiling Price Regulation.

(b) *Cured beef items.* Your ceiling prices for cured, corned, cooked, smoked, barbecued, and dried beef items which you sold during the calendar year 1950 or which you purchase for resale, shall be your ceiling prices established therefor by the General Ceiling Price Regulation, if this regulation does not establish a ceiling price for such items. You must, however, file the report and keep the records required for these items by that regulation. If you did not sell these items in 1950 or do not purchase them for resale, see section 4 (d).

(c) *Specialty steak products.* Your ceiling prices for specialty steak products such as chip steaks, frosted steaks, sandwich steaks, French steaks, tenderloin steaks or similar specialty beef products which you sold during the calendar year 1950 or which you purchase for resale shall be your ceiling prices therefor established under the General Ceiling Price Regulation, but in no event more than \$2.50 per pound. You must, however, file the reports and keep the records required for such items by that regulation. If you did not sell these items in 1950 or do not purchase them for resale, see section 4 (d).

(d) *New cured beef and specialty steak items.* If you desire to sell a beef item listed in section 4 (b) or section 4 (c) which you did not sell during 1950 and which you do not purchase for resale, you may apply in writing to the Director of Price Stabilization in Washington, D. C., for a ceiling price, if this regu-

RULES AND REGULATIONS

lation does not establish a ceiling price for such item. In your application you shall state the information required in section 12 (b). The Director of Price Stabilization may authorize a ceiling price for such item if your application includes sufficient facts to enable him to find that:

(1) You have made a substantial financial investment which cannot be utilized except in the sale of such beef item;

(2) The sale of this product is to constitute at least 10 percent of your dollar volume of business;

(3) Production of this item will not divert an abnormal amount of beef from low cost to high cost items; and

(4) Approval of your application will be generally fair and equitable, will not adversely affect the price structure established by this regulation, and will not otherwise have an inflationary effect.

Sec. 5. Limitations on the sale of beef cuts, ground and cubed beef—(a) Limitations on the sale of retail cuts. Appendix 5 of this regulation describes the retail cuts of beef which you may sell and how they are to be cut. Except as provided in section 5 (b), you may not sell retail cuts other than those specified in Appendix 5.

(b) *Special limitations on the sale of cubed beef.* You are permitted to pre-cube steaks from boneless top and bottom beef rounds only. A single price has been established for such steaks from boneless top and bottom beef rounds of utility, cutter and canner grades and no pre-cubed steak of any grade may be sold at a price higher than the price fixed for cube steaks of utility, cutter and canner grades.

(c) *Special orders of ground, cubed, boned and rolled beef—(1) General limitations.* You may not grind, cube, bone, or roll any cut or grade of beef not authorized to be pre-ground, pre-cubed, pre-rolled or pre-boned, in section 5 (b) or Appendix 5, except in accordance with the provisions of this section. You may on special order from the customer grind, cube, roll or bone beef in a way not authorized by Appendix 5, if it is done in the customer's presence so he can observe it or in accordance with section 5 (c) (3); if you make no charge for the grinding, cubing, rolling and boning; and if you comply with the applicable provisions of section 5 (c) (2).

(2) *Special limitations on the sale of ground beef—(i) Limitations on ground beef inventory.* You may not sell any ground beef unless it is ground beef as defined in Appendix 5. Moreover, you shall not have in your store, refrigerator, cooler or warehouse any ground beef except ground beef as defined in Appendix 5 or beef which has been bought by a customer and ground at his request and which is wrapped and marked with his name or, if you are authorized by section 5 (c) (3) to fill telephone orders, beef which has been prepared, wrapped and marked with a customer's name as a result of an order telephoned by him.

(ii) *Observation by customer of grinding operation.* The customer will be permitted to observe the grinding of beef by either of the following methods:

(a) The grinding operation may be performed at the meat counter; or

(b) The grinding operation may be performed in the refrigerator if the meat is shown to the customer immediately before and after grinding, if the right to observe the grinding operation is granted to every customer requesting such grinding, and if printed notice of such right is posted in two or more conspicuous places at or near where your meat sales are made and where your customers can easily see and read it. Such notices shall consist of letters one inch high and shall be in the following form:

Meat grinding equipment kept under refrigeration. We invite you to watch the grinding of your meat. OPS grants you this right. Ask the clerk.

(3) *Special telephone orders.* You may fill bona-fide telephone orders for special ground, boned, rolled or cubed cuts of beef even though the customer is not present to observe the preparation. The authorization granted under the provisions of this section 5 (c) (3) will end on notice to you by your OPS District Office to that effect. Every seller authorized to fill telephone orders for ground, boned, rolled or cubed cuts of beef in accordance with the preceding provisions of this section 5 (c) (3) must comply with the following rules:

Rule 1. The ground, boned, rolled or cubed beef must not be placed on display to the public;

Rule 2. The ground, boned, rolled or cubed beef must be wrapped immediately after preparation;

Rule 3. The wrapper containing the ground, boned, rolled or cubed beef must be marked with the customer's name, the cut, grade and weight of the beef before preparation, the price per pound, and the total charge;

Rule 4. The ground, boned, rolled or cubed beef must not be sold, offered, delivered, or diverted in any manner to any customer other than the one making the telephone order;

Rule 5. You must not pre-grind, pre-bone, pre-roll, or pre-cube any cut or grade of beef in anticipation of telephone orders except as generally authorized in sections 5 (b) or Appendix 5 of this regulation;

Rule 6. No addition may be charged the customer for the grinding, boning, rolling, cubing or any other special preparation; and

Rule 7. No addition may be charged the customer for delivery service.

Sec. 6. Display—(a) Beef cuts. You may not display together beef cuts having different ceiling prices, but must put them in separate trays, compartments or sections of your showcase, according to the difference in ceiling price, even though the beef cuts are of the same kind. You must place the appropriate ceiling price on each separate display so that your customers can see and read it. If you fail to make this separation, or if you fail to place the appropriate ceiling price on each separate display so that your customers can see and read it, the price you charge or offer to charge for any such beef cuts must not be more than the maximum price fixed in this regulation for the same retail or wholesale cut of the lowest grade of beef.

(b) *Beef variety meats and beef by-products.* You must not put different types of beef variety meats or beef by-

products, or variety meats or edible by-products coming from different kinds of animals, together in your showcase.

Sec. 7. Posting ceiling prices. Not later than twenty days after the effective date of this regulation, you must post at your store your "Official OPS List of Retail Beef Prices". You may use an exact copy of the OPS List if the printing is as legible and at least as large. Put it at or near the place where your meat sales are made and where your customers can easily see and read it. You must have at least one list posted for each 20 feet of meat counter space. You may get your official copies of the price list for posting or copying from your District Office. When you display a beef cut or certain beef variety meat or beef by-product the ceiling price of which is specified in this regulation, you must put your selling price for that product on the display.

Sec. 8. Customary Sales Receipts. You shall give customers the sales slip, receipt or other record of purchase you have customarily given. In addition, you shall, upon request by any customer, give him a receipt showing the date of sale, your name and address, the name, weight and the price you receive for each beef cut or certain beef variety meat or beef by-product sold and the grade of each beef cut sold.

Sec. 9. Taxes. You may collect, in addition to your ceiling price, any tax upon or incident to a retail sale of food covered by this regulation if you state the tax separately, and if the statute or ordinance does not prohibit sellers from stating and collecting the tax separately from the price.

Sec. 10. Transfer of business and stock in trade. If, at any time after December 31, 1950, you acquired in any way the business, assets, and stock in trade of any retail store covered by this regulation and you carried on the business or continued to deal in the same type of food products in that same store, you shall be in the same group and your ceiling prices shall be the same as those of the former owner as if no transfer had taken place. You must keep all the records needed to verify your ceiling prices. The former owner must either preserve and make available to you, or give you, all the records of his transactions before you acquired the store which you need to comply with the record provisions of this regulation. If the transfer changes the business from one group of retail stores to another, your ceiling prices shall be those for the group of retailers to which you, rather than the transferor, belong under this regulation.

Sec. 11. Records—(a) General records. You shall make and preserve, for a period of two years after the effective date of this regulation, the same records you have customarily kept. In addition you must preserve the invoices, freight bills or other written records provided by your meat supplier or suppliers which pertain to purchases of meat made by you and the records you used in determining which group your store is in under section 30. You shall also continue to preserve all records required to

be preserved by section 16 of the General Ceiling Price Regulation. Section 16 of the General Ceiling Price Regulation requires you to preserve the following records:

(1) Those records in your possession showing the prices charged by you for the commodities or services which you delivered or offered to deliver during the period from December 19, 1950 to January 25, 1951, inclusive (hereinafter referred to as the "base period"), and also sufficient records to establish the latest net cost incurred by you prior to the end of that period in purchasing the commodities; and

(2) As to all of your deliveries and offers for delivery of commodities, a statement showing the categories of commodities in which you made deliveries and offers for delivery during the base period; or if you sold services, a statement listing the services which you delivered or offered to deliver during the base period; and

(3) As to all of your deliveries and offers for delivery of commodities, a ceiling price list showing the commodities in each category (listing each type, style and kind), or the services, delivered or offered for delivery by you during the base period together with a description or identification of each such commodity or service and a statement of the ceiling price. (Your ceiling price list may refer to an attached price list or catalogue. You may satisfy the requirements of this paragraph (3) by recording on your purchase invoice covering the commodities (including every type, style and kind) delivered or offered for delivery by you during the base period, the price at which you sold, or offered the commodities for delivery, during the base period); and

(4) A statement of your customary price differentials for terms and conditions of sale and classes of purchasers, which you had in effect during the base period.

(b) *Microfilming records.* All records required to be preserved under this section may, after the expiration of 90 days after the date of the transaction to which they relate, be transferred to and preserved thereafter on microfilm.

(c) *Inspection by OPS representatives.* You shall show the records required by this section to be preserved to any OPS representative upon request.

Sec. 12. Reports—(a) Report of store classification. Within 30 days after the issuance of the regulation, you must notify the OPS District Office for your area of the group of your store (see Article III) using OPS Public Form No. 5, which you may obtain from your OPS District Office. If you open a new retail store after May 15, 1951, you must notify, within 15 days, your OPS District Office of the group of your store, using OPS Public Form No. 5. Any statement filed in accordance with the similar provisions of Ceiling Price Regulations 15 or 16 shall also satisfy the requirements of filing under this section 12 (a). If your store is in Group 3B and 4B, you must file with your OPS District Office a signed statement including:

(1) The name and address of your store.

(2) The name of the owner.

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(3) The realized total gross margin of your store's meat department sales in calendar year 1950.

(b) *Reports on cured beef and specialty steak items.* If you apply for a ceiling price on an item described in section 4 (d), your application shall include the following data:

(1) A description of the item, including the name of the item.

(2) The cut and grade of beef used in the item.

(3) A complete description of its preparation.

(4) The type of wrapping or packaging used.

(5) The manner in which the product differs from the most similar type of product of the same type for which a ceiling price is established in section 3.

(6) The cost of any operations which are added to or eliminated from the manufacture of the most similar product of the same type for which a ceiling price is established in section 3.

Sec. 13. Evasion. (a) You shall not evade the provisions of this regulation, by direct or indirect methods in connection with an offer, solicitation or agreement relating to the sale, delivery, purchase, transfer or receipt of beef, alone or in conjunction with any other commodity or service, or by way of any commission, service, transportation, wrapping, packaging, or other charge or discount, premium or other privilege, or by tying agreement or other trade understanding, or by changing the selection, grading or the style of dressing, cutting, trimming, cooking or otherwise processing, or the wrapping or packaging of beef or otherwise.

(b) Among others, the following practices are considered evasions and are prohibited:

(1) Boning or rolling of any rib roast of beef other than those of utility or cutter and canner grades, at any time prior to receiving a specific order from a customer for the particular rib roast which is to be boned or rolled.

(2) Boning or rolling of any short loin of beef, other than those of utility or cutter and canner grades, at any time prior to receiving a specific order from a customer for the particular short loin which is to be boned or rolled.

(3) Preparing or selling beef tenders either as a separate meat item, or as one of the incidental products resulting from special fabrication.

(4) Pre-cubing steaks from any beef cut other than boneless top or bottom rounds.

(5) Adding any charge for delivery service.

(6) Selling to consumers wholesale beef cuts for which retail prices have not been established in Section 40 of this regulation, except as provided in section 13 (c).

(7) Keeping in your store, refrigerator, cooler or warehouse any beef which does not have the grade name or grade-mark on each wholesale cut or on each package containing prefabricated packaged retail beef cuts.

(8) Falsely or incorrectly invoicing or grading beef.

(9) Offering, selling or delivering a beef cut, beef variety meat or beef by-

product on condition that the buyer purchase another commodity or service.

(10) Removing the grademark from any carcass or beef cut, except when the removal cannot be avoided in preparing a retail beef cut in accordance with the specifications listed in Appendix 5, or from any package containing prefabricated quick frozen and packaged retail beef cuts.

(11) Buying, receiving, selling or offering for sale any retail beef cut obtained from a carcass or wholesale beef cut which has not been graded or grade-marked in accordance with Office of Price Stabilization Distribution Regulation 2.

(12) Buying, receiving, selling or offering for sale any wholesale beef cut which has not been graded or grade-marked in accordance with Office of Price Stabilization Distribution Regulation 2.

(c) *Locker plants.* It shall not be considered an evasion for a retailer operating in conjunction with a locker plant, who for six months prior to April 30, 1951, customarily sold to consumers wholesale beef cuts for which retail prices have not been established in section 40 of this regulation, to sell such a wholesale cut to consumers at a price not exceeding the maximum prices established in Ceiling Price Regulation No. 24 for the same grade and wholesale cut if sold by a wholesaler at the location of the retailer's store if such a wholesale cut is a beef carcass, side of beef or beef wholesale cut as defined in Ceiling Price Regulation No. 24. Such retailers may charge, in addition to those ceiling prices, the prices determined under the General Ceiling Price Regulation for such of their customary services—for example, freezing, cutting the wholesale cuts into smaller cuts, packaging, processing, or other similar services—as they provide to their customers.

Sec. 14. Prohibitions—(a) Selling at prices above ceiling. Regardless of any contract, agreement or other obligation, (1) you shall not sell or deliver any beef item at a price higher than the ceiling price established for such item by this regulation; (2) you shall not buy or receive, in the regular course of trade or business, any beef item at a price higher than the ceiling price established for such item by this regulation; and (3) you shall not agree, offer, solicit or attempt to do any of the foregoing.

(b) *Selling other than defined items.* Regardless of any contract, agreement or other obligation, you shall not sell or deliver or offer to sell or deliver a beef item, unless such item is listed in sections 53, 55 or 58. However, this shall not prevent you from selling cured beef items or specialty steak products described in section 4 (b) and 4 (c) if you sold them during the calendar year 1950 or purchase them for resale, nor shall it prevent you from selling other beef variety meats, beef by-products, sausage or sterile canned beef items. Moreover, this shall not prevent you from selling wholesale cuts, beef carcasses or sides of beef as defined in Ceiling Price Regulation 24, if you sell them in accordance with section 13 (c) of this regulation.

SEC. 15. Enforcement. On and after the effective date of this regulation, if you violate any provision of this regulation, or any order issued pursuant to it, you are subject to the criminal penalties, civil enforcement actions and suits for treble damages provided for by the Defense Production Act of 1950. Also, any person who in the course of trade or business buys from you at a price higher than your ceiling price is subject to the criminal penalties and civil enforcement actions provided for by that Act.

SEC. 16. Petitions for amendment. If you seek an amendment of any provision of this regulation, you may file a petition for amendment in accordance with the provisions of Price Procedural Regulation 1, issued by OPS.

SEC. 17. Less than ceiling prices. You may charge, demand, pay or offer lower prices for beef items than are established by this regulation.

SEC. 18. Ceiling prices for non-graded and improperly cut cuts. (a) If, in violation of the requirements of a regulation issued by OPS, a beef cut has either not been graded and grade-marked or the grade mark has been removed (except when such removal cannot be avoided in preparing a retail beef cut in accordance with the specifications listed in Appendix 5), your ceiling price for that cut shall be the price for that same cut of utility grade.

(b) If a beef cut does not satisfy the standard cut specifications provided in Appendixes 3 or 5, your ceiling price for that cut shall be, in the case of a whole-sale cut, the ceiling price specified for rib beef (whole) of utility grade, and in the case of a retail cut, the ceiling price specified for rib—10 inch cut of utility grade.

(c) Nothing in paragraphs (a) or (b) of this section shall in any way excuse the violation of the grading, grade marking or cutting requirements of Distribution Regulation 2 or of this regulation.

ARTICLE II—SALES TO EATING PLACES AND OTHER RETAILERS

SEC. 20. Stores selling less than 25 percent to eating places—(a) Limitation on sales. You may not during any calendar month sell more than 25 percent of your total dollar volume of meat sales during that month to eating places unless you comply with the provisions of section 21.

(b) **Ceiling prices.** If you do not exceed the 25 percent limit in any calendar month your ceiling prices for sales of beef cuts and certain beef variety meats and beef by-products to eating places shall be the same as the ceiling prices for sales to consumers as set forth in section 3. If, however, during any calendar month you sell more than the 25 percent limit, you shall not only be in violation of section 20 (a) but your ceiling prices for sales to eating places of beef cuts and certain beef variety meats and beef by-products shall be determined in accordance with the provisions of section 42.

SEC. 21. Stores customarily selling more than 25 percent to eating places—(a) Limitations on sales. If your store

during any calendar quarter in 1950 sold more than 25 percent of its dollar volume of meat sales to eating places, you may sell to eating places the same percentage of dollar sales of meat as you sold in the corresponding quarter in 1950 provided you file the report provided for in section 21 (c) and keep the appropriate records required by section 24. If your total dollar volume of meat sales to eating places during any current 3-month period is in excess of the dollar volume permitted by this section or if you otherwise violate or fail to comply with its requirements, you shall thereafter be subject to the limitations provided in section 20 (a).

(b) **Ceiling prices.** If, in accordance with section 21 (a) you are permitted to sell and you do sell more than 25 percent of your dollar volume of meat sales to eating establishments for any quarter, your ceiling prices for sales of beef cuts and certain beef variety meats and beef by-products to eating places for that quarter and for all subsequent periods, shall be those set forth in section 42 of this regulation.

(c) **Reporting requirements.** If you desire to sell more than 25 percent of your total dollar volume of meat sales to eating places you shall file with your OPS District Office a signed statement containing:

(1) The name and address of your store;

(2) The total dollar volume of your meat sales to eating places during each calendar quarter of 1950; and

(3) The total dollar volume of meat you sold during each calendar quarter.

You shall mail this report to your OPS District Office by registered mail, return receipt requested. You shall retain the receipt for a period of two years. Any statement filed in accordance with this section shall also satisfy the similar filing requirement of Ceiling Price Regulation 26.

SEC. 22. Adjustment for local shortages. Notwithstanding the provisions of sections 20 or 21, upon a finding by the Director of Price Stabilization that there is not within an area or areas meat sufficient to supply the requirements of eating places, and that this condition has occurred because of an increase in population in such area or areas by the establishment and maintenance of a project or projects connected directly with the defense effort, the Director of Price Stabilization, Washington, D. C., may, by order, designate such area as a deficiency area for such period as he may prescribe. Upon the Director's designation of any specific area as a deficiency area, the OPS District Director for the District in which that deficiency area is located may authorize any store customarily serving such area to sell beef cuts and certain beef variety meats and beef by-products, at or below the ceiling prices specified in section 42, to eating places located in such area in such volume and subject to such terms and conditions as he deems necessary.

SEC. 23. Sales to other retailers. You may sell from your store to other retailers for resale, or buy from the stores of other retailers for resale, beef cuts and

certain beef variety meats and edible beef by-products if you comply with the rules set forth in section 23 (a) and (b).

(a) **Rules for selling to other retailers.**

Rule 1. You (the retailer who is selling) must sell to consumers more than 50 percent of the total dollar volume of meat sales from your store during each current month;

Rule 2. During any month you must not sell to other retailers more than 40 percent of the total dollar volume of meat sales from your store;

Rule 3. You must keep records, either weekly or monthly, showing the total dollar volume of meat sales from your store;

Rule 4. You must keep records in the same form as those you keep under Rule 3, showing the total dollar volume of meat sales to other retailers and eating places, if any, from your store;

Rule 5. You must not sell the buying retailer wholesale cuts of beef; and

Rule 6. You must not charge the buying retailer for beef cuts or certain beef variety meats or beef by-products more than the ceiling prices provided in section 42.

(b) **Rules for buying from other retailers.**

Rule 1. You (the retailer who is buying) must not buy wholesale cuts of beef from the selling retailer;

Rule 2. You must keep records, either weekly or monthly, showing the total dollar volume of meat bought from the selling retailer;

Rule 3. You must not pay the selling retailer for beef cuts or certain beef variety meats or beef by-products more than the ceiling prices provided in section 42; and

Rule 4. You must not charge your customers for beef cuts or certain beef variety meats or beef by-products more than the respective ceiling prices provided in sections 40 and 41.

(c) **Violation of rules.** If you violate any one of the foregoing rules provided for you in this section, you may not thereafter sell to, or buy from, other retailers beef cuts and certain beef variety meats and beef by-products.

SEC. 24. Records of sales to eating places and other retailers. On all sales of meat to eating places you shall keep records, and give receipts to each buyer, showing the name and address of the buyer, the date of the sale, your name and address, and the details of each order, including the name, weight, grade and price charged for each beef cut, and certain beef variety meats and beef by-products. If you are permitted to sell beef cuts and certain beef variety meats and beef by-products to other retailers for resale purposes, you must keep records of each transaction and give receipts showing the same facts you are required to show on your sales to eating places. Moreover, if you sell meat to eating places or other retailers, you shall keep records, either weekly or monthly, showing the total dollar volume of meat sales to all buyers and the total dollar volume of meat sales to eating places and the total dollar volume of meat sales to other retailers during the same period. You shall also keep the records or data upon which you base the report you submit pursuant to section 21 (c).

ARTICLE III—SPECIAL PROVISIONS

SEC. 30. How to determine your group—(a) Group 1. Your store is in

Group 1 if it is an "independent store" with "annual gross sales" of less than \$75,000, except as provided in section 23 (e). (Your store is an "independent store" if it is not one of four or more stores under one ownership whose combined "annual gross sales" are \$750,000 or more.)

(b) *Group 2.* Your store is in Group 2 if it is an "independent store" with "annual gross sales" of \$75,000 or more, but less than \$375,000, except as provided in section 23 (e).

(c) *Group 3.* Your store is in Group 3 if its "annual gross sales" are less than \$375,000 and it is not an "independent store", except as provided in section 23 (e).

(d) *Group 4.* Your store is in Group 4 if its "annual gross sales" are \$375,000 or more, except as provided in section 23 (e).

(e) *Group 3B and 4B.* Your store is in Group 3B and 4B, notwithstanding the preceding provisions of this Section, if the realized total gross margin of its meat department sales in 1950 was less than 17 per cent. (To compute the realized total gross margin of your store's meat department sales in 1950, subtract your total dollar cost of beef, veal, lamb, mutton, pork, poultry, sausage, variety meats and edible by-products in 1950 from your total dollar sales of these items in 1950 and divide the difference by your total dollar sales of these items in 1950.)

(f) *When you may choose to treat your store as a Group 3 or 4 store.* If you are a Group 1 or 2 store you may choose to treat your store as a Group 3 or 4 store if you figure your ceiling prices for all the items listed in sections 40 and 41 as a member of the group you choose and notify your OPS District Office.

SEC. 31. How you find the "annual gross sales" of your store. (a) To find your "annual gross sales," take your total sales for the calendar year 1950. Include all sales as shown on your books, except sales made by a restaurant operated in conjunction with your store. You can use your Federal Income Tax Return to get your gross sales for all or part of the calendar year 1950 which is covered by such return. If you own more than one store, figure the sales for each store separately, treating each as a separate retailer.

(b) If you were not in business during the entire year 1950 you must divide your total sales from the time you began operation up to April 30, 1951, by the number of weeks you were in business. This will give you your weekly average sales. Multiply this figure by 52, and the result is your "annual gross sales."

SEC. 32. How you determine your group in certain special cases—(a) Department stores. If you operate a department store, that is, a store in which the greater volume of sales is general merchandise and not foods, and you sell foods in a separate department or departments, you must determine your group by using only the "annual gross sales" of your food department or departments.

(b) *Stores in which more than one retailer operates.* (1) If you sell food

in a retail store in which there are other food retailers, none of whom sells a complete line of the same general class of food, you must find your group by taking the combined "annual gross sales" of all the food retailers in that store. If the total "annual gross sales" of all the food retailers in that store is not readily available, you shall apply, in writing, within thirty days after the issuance of this regulation, to the OPS district office for your area for a determination of your group, stating your own "annual gross sales" figure for the applicable year. Each District Director is authorized to act on requests covering stores located within his district, and action taken shall be by order. If you have applied in writing for the determination of your group under the similar provisions of Ceiling Price Regulation 15 or 16 and if the realized total gross margin of your meat department in 1950 was in excess of 17 percent, you need not apply under this section and any order issued under those regulations determining your group shall be applicable to you under this section. If, however, the realized total gross margin of your meat department in 1950 was 17 per cent or less, then your store is in Group 3B and 4B.

(2) If you sell foods in a retail store in which more than one retailer sells a complete line of the same general class of food, you will be considered as operating a separate retail store of your own, and you must determine your group by using only your own sales.

(c) *New stores.* If you open a retail store after April 30, 1951, you may consider yourself a Group 1 or 2 or Group 3 or 4 retailer, depending upon whether or not at that date your store is an "independent" store, and you must figure your ceiling prices accordingly. However, after you have been in business for 3 months, you must determine again what group your store is in. To do this, take your total sales for the 3-month period and multiply it by 4. If you own 4 or more stores which have been in operation for this 3-month period, you must take your total sales for each of these stores for the 3-month period and multiply by 4. Use the result as your "annual gross sales" in determining the group in which your store belongs.

(d) *Discontinuance of stores.* (1) If you are not an "independent" store and you close one or more of your stores so that you now have less than 4 stores under one ownership, you may find your group for each of the remaining stores by determining the "annual gross sales" under section 31 (a), treating each store as an "independent" store.

(2) If you are not an "independent" store and you close one or more of your stores, but 4 or more stores continue under one ownership, you may refigure the combined "annual gross sales" under section 31 (a) for those remaining in operation. If the combined "annual gross sales" are not \$750,000 or more, you may then determine your group for each store, treating each as an "independent" store.

SEC. 33. How you may, under certain conditions, apply to use Group 1 or 2

ceiling prices. (a) If your store is in Group 3 or 4, meets the gross margin requirements specified in this section and does business in the manner outlined below, you may apply under paragraph (b) of this section to use the ceiling prices provided in this regulation for Group 1 or 2 stores:

(1) Most of your sales in your meat department are made by employees who assist customers in selecting, collecting, and wrapping merchandise;

(2) Your store generally offers to all its customers the services of taking orders by telephone, carrying monthly charge accounts, and providing delivery service;

(3) The total gross margin in your fiscal year 1950 was at least 23 per cent on all sales in your meat department and also, if you are not an "independent" store, at least 23 per cent on the combined sales of the meat departments in all the stores for which you seek adjustment in your organization. Do not count a restaurant as a meat department. If your store was not in business during all of 1950, use your most recent fiscal period.

(b) Your application must be filed in duplicate with the OPS District Office for your area. You may combine on one form the application of more than one of your stores. If your application is finally approved, OPS will tell you when to begin using the Group 1 or 2 ceiling prices. If you filed an application under the similar provision of Ceiling Price Regulation No. 15 you need not apply under this section. Any order issued under that regulation permitting you to use Group 1 or 2 ceiling prices shall permit you to use Group 1 or 2 ceiling prices under this regulation.

(c) If, however, under Maximum Price Regulation No. 355 or 422 issued in 1943 by the Office of Price Administration (1) you were a Group 3 or 4 store on the basis of sales volume, and (2) you can establish that you were authorized by the Office of Price Administration to use Group 1 or 2 ceiling prices and (3) such authority was never revoked, and (4) you meet the gross margin requirements specified above, and (5) you certify that your method of doing business has not changed in any material respect since the time you were authorized to use Group 1 or 2 ceiling prices, you may consider yourself a Group 1 or 2 store under this regulation as soon as you have filed your application in accordance with this section or the similar provision of Ceiling Price Regulation No. 15. This authority may be withdrawn if it is determined that your store does not qualify for adjustment under this section.

SEC. 34. Applications for adjustment. Any Regional Office of the OPS, or such offices as may be authorized by order issued by the appropriate Regional Office, may act on all applications for adjustment under the provisions of section 33. Applications for adjustment are governed by Price Procedural Regulation 1.

ARTICLE IV—CEILING PRICE LISTS

SEC. 40. Office of Price Stabilization list of retail ceiling prices for beef cuts,

(a) Retail ceiling prices for beef—Zone 1.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 1, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.31	\$1.10	\$0.84	\$0.69
2. T-bone.....	1.31	1.10	.84	.69
3. Club.....	1.31	1.10	.84	.69
4. Rib, 10-inch cut.....	.77	.68	.60	.47
5. Rib, 7-inch cut.....	.88	.76	.63	.50
6. Sirloin.....	1.23	1.17	1.04	.87
7. Pin bone.....	1.23	1.17	1.04	.87
8. Sirloin (boneless).....	1.37	1.30	1.11	.89
9. Round (bone in, full cut).....	1.13	1.13	1.04	.98
10. Round (boneless, top and bottom).....	1.16	1.16	1.09	1.03
11. Round tip.....	1.16	1.16	1.09	1.03
12. Chuck blade (bone in).....	.77	.77	.70	.63
13. Chuck arm (bone in).....	.90	.90	.83	.76
14. Flank.....	1.02	1.02	1.00	1.00
15. Cube.....				.84
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.77	.68	.57	.47
2. Rib standing (chine bone in, 7-inch cut).....	.88	.76	.63	.50
3. Round tip.....	1.16	1.16	1.09	1.03
4. Rump (bone in).....	.89	.89	.85	.82
5. Rump (boneless).....	1.16	1.16	1.09	1.03
6. Chuck blade pot roast.....	.77	.77	.70	.63
7. Chuck arm pot roast (boneless).....	.90	.90	.83	.76
8. Chuck or shoulder.....	.98	.98	.91	.81
9. English cut.....	.97	.97	.90	.82
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.52	.52	.52	.52
2. Plate (bone in, fresh or cured).....	.43	.43	.43	.43
3. Plate (boneless, fresh or cured).....	.60	.60	.60	.60
4. Brisket (bone in, fresh or cured).....	.78	.78	.67	.64
5. Brisket (boneless, fresh or cured, deckle on).....	.96	.96	.80	.75
6. Brisket (boneless, cured, deckle off).....	1.04	1.04	.87	.83
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.74	.74	.60	.60
9. Neck (boneless).....	.96	.96	.90	.82
10. Heel of round (boneless).....	.96	.95	.91	.81
11. Shank (bone in, hind and fore).....	.49	.49	.49	.49
12. Shank (boneless, hind and fore).....	.73	.73	.73	.73
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.70	.70	.70	.70
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.81	.70	.58
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.63	.63	.57	.50
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(a) (1) Retail ceiling prices for beef—Zone 1.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 1, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.27	\$1.07	\$0.81	\$0.67
2. T-bone.....	1.27	1.07	.81	.67
3. Club.....	1.27	1.07	.81	.67
4. Rib, 10-inch cut.....	.74	.66	.56	.44
5. Rib, 7-inch cut.....	.84	.74	.61	.49
6. Sirloin.....	1.19	1.14	1.01	.84
7. Pin bone.....	1.19	1.14	1.01	.84
8. Sirloin (boneless).....	1.33	1.25	1.07	.89
9. Round (bone in, full cut).....	1.08	1.08	.99	.93
10. Round (boneless, top and bottom).....	1.12	1.12	1.06	.99
11. Round tip.....	1.12	1.12	1.06	.99
12. Chuck blade (bone in).....	.73	.73	.68	.61
13. Chuck arm (bone in).....	.85	.86	.81	.74
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.64	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.84	.74	.61	.49
3. Round tip.....	1.12	1.12	1.06	.99
4. Rump (bone in).....	.84	.84	.81	.77
5. Rump (boneless).....	1.12	1.12	1.06	.99
6. Chuck blade pot roast.....	.73	.73	.68	.61
7. Chuck arm pot roast.....	.86	.86	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.88	.79
9. English cut.....	.92	.92	.87	.80
10. Rib roast (boneless, rolled).....				.76
11. Short loin (boneless, rolled).....				1.03
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.76	.76	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	.99	.99	.83	.77
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.71	.71	.60	.57
9. Neck (boneless).....	.94	.94	.88	.80
10. Heel of round (boneless).....	.85	.83	.80	.75
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.81	.70	.58
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.63	.63	.57	.50
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(a) (2) Retail ceiling prices for beef—Zone 1.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 1, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.24	\$1.05	\$0.79	\$0.66
2. T-bone.....	1.24	1.05	.79	.66
3. Club.....	1.24	1.05	.79	.66
4. Rib, 10-inch cut.....	.73	.65	.55	.43
5. Rib, 7-inch cut.....	.82	.73	.60	.48
6. Sirloin.....	1.17	1.12	.99	.82
7. Pin bone.....	1.17	1.12	.99	.82
8. Sirloin (boneless).....	1.30	1.23	1.05	.84
9. Round (bone in, full cut).....	1.06	1.06	.97	.91
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.97
11. Round tip.....	1.10	1.10	1.04	.97
12. Chuck blade (bone in).....	.72	.72	.67	.60
13. Chuck arm (bone in).....	.84	.84	.79	.73
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.82	.73	.60	.48
3. Round tip.....	1.10	1.10	1.04	.97
4. Rump (bone in).....	.82	.82	.79	.75
5. Rump (boneless).....	1.10	1.10	1.04	.97
6. Chuck blade pot roast.....	.72	.72	.67	.60
7. Chuck arm pot roast.....	.84	.84	.79	.73
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.90	.90	.85	.78
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.74	.74	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.97	.97	.81	.75
6. Brisket (boneless, cured, deckle off).....	.97	.97	.81	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.92	.92	.86	.78
10. Heel of round (boneless).....	.85	.83	.78	.74
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.81	.70	.58
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.63	.63	.57	.50
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(b) Retail ceiling prices for beef—Zone 2.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 2, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.31	\$1.10	\$0.83	\$0.67
2. T-bone.....	1.31	1.10	.83	.67
3. Club.....	1.31	1.10	.83	.67
4. Rib, 10-inch cut.....	.77	.68	.57	.46
5. Rib, 7-inch cut.....	.87	.76	.62	.49
6. Sirloin.....	1.23	1.17	1.03	.86
7. Pin bone.....	1.23	1.17	1.03	.86
8. Sirloin (boneless).....	1.36	1.29	1.09	.88
9. Round (bone in, full cut).....	1.12	1.12	1.03	.97
10. Round (boneless, top and bottom).....	1.14	1.14	1.07	1.01
11. Round tip.....	1.14	1.14	1.07	1.01
12. Chuck blade (bone in).....	.75	.75	.70	.62
13. Chuck arm (bone in).....	.88	.88	.83	.75
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.81
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.77	.68	.57	.46
2. Rib standing (chine bone in, 7-inch cut).....	.87	.76	.62	.49
3. Round tip.....	1.14	1.14	1.07	1.01
4. Rump (bone in).....	.79	.79	.79	.75
5. Rump (boneless).....	1.14	1.14	1.07	1.01
6. Chuck blade pot roast.....	.75	.75	.70	.62
7. Chuck arm pot roast.....	.88	.88	.83	.75
8. Chuck or shoulder (boneless).....	.97	.97	.89	.80
9. English cut.....	.95	.95	.90	.82
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.53	.53	.53	.53
2. Plate (bone in, fresh or cured).....	.44	.44	.44	.44
3. Plate (boneless, fresh or cured).....	.59	.59	.59	.59
4. Brisket (bone in, fresh or cured).....	.78	.78	.67	.63
5. Brisket (boneless, fresh or cured, deckle on).....	.94	.94	.74	.70
6. Brisket (boneless, cured, deckle off).....	1.02	1.02	.85	.80
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.72	.72	.61	.57
9. Neck (boneless).....	.90	.90	.85	.78
10. Heel of round (boneless).....	.93	.92	.85	.78
11. Shank (bone in, hind and fore).....	.48	.48	.48	.48
12. Shank (boneless, hind and fore).....	.71	.71	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.79	.68	.55
3. Short loin beef (whole).....	1.06	.90	.71	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.46	.37
6. Regular chuck (whole).....	.62	.62	.57	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(b) (1) Retail ceiling prices for beef—Zone 2.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 2 in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.26	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.26	1.06	.80	.66
3. Club.....	1.26	1.06	.80	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.84	.74	.60	.48
6. Sirloin.....	1.19	1.13	1.00	.84
7. Pin bone.....	1.19	1.13	1.00	.84
8. Sirloin (boneless).....	1.32	1.25	1.06	.85
9. Round (bone in, full cut).....	1.07	1.07	.98	.92
10. Round (boneless, top and bottom).....	1.11	1.11	1.05	.98
11. Round tip.....	1.11	1.11	1.05	.98
12. Chuck blade (bone in).....	.72	.72	.67	.60
13. Chuck arm (bone in).....	.85	.85	.80	.73
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.84	.74	.60	.48
3. Round tip.....	1.11	1.11	1.05	.98
4. Rump (bone in).....	.82	.82	.78	.74
5. Rump (boneless).....	1.11	1.11	1.05	.98
6. Chuck blade pot roast.....	.72	.72	.67	.60
7. Chuck arm pot roast.....	.85	.85	.80	.73
8. Chuck or shoulder (boneless).....	.94	.94	.87	.78
9. English cut.....	.91	.91	.86	.79
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.91	.91	.76	.71
6. Brisket (boneless, cured, deckle off).....	.98	.98	.82	.76
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.91	.91	.85	.78
10. Heel of round (boneless).....	.84	.82	.81	.74
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.79	.68	.56
3. Short loin beef (whole).....	1.06	.90	.71	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.46	.37
6. Regular chuck (whole).....	.62	.62	.57	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(b) (2) Retail ceiling prices for beef—Zone 2.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 2, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.04	\$0.78	\$0.65
2. T-bone.....	1.23	1.04	.78	.65
3. Club.....	1.23	1.04	.78	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.73	.59	.47
6. Sirloin.....	1.17	1.11	.98	.82
7. Pin bone.....	1.17	1.11	.98	.82
8. Sirloin (boneless).....	1.29	1.23	1.04	.85
9. Round (bone in, full cut).....	1.05	1.05	.96	.90
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.96
11. Round tip.....	1.09	1.09	1.03	.96
12. Chuck blade (bone in).....	.71	.71	.66	.59
13. Chuck arm (bone in).....	.83	.83	.78	.72
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.73	.59	.47
3. Round tip.....	1.09	1.09	1.03	.96
4. Rump (bone in).....	.80	.80	.76	.73
5. Rump (boneless).....	1.09	1.09	1.03	.96
6. Chuck blade pot roast.....	.71	.71	.66	.59
7. Chuck arm pot roast.....	.83	.83	.78	.72
8. Chuck or shoulder (boneless).....	.92	.92	.85	.76
9. English cut.....	.89	.89	.84	.77
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.74	.70
6. Brisket (boneless, cured, deckle off).....	.96	.96	.80	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.89	.89	.83	.76
10. Heel of round (boneless).....	.84	.82	.79	.73
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.79	.68	.56
3. Short loin beef (whole).....	1.06	.90	.71	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.46	.37
6. Regular chuck (whole).....	.62	.62	.57	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(c) Retail ceiling prices for beef—Zone 3.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 3, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.29	\$1.08	\$0.81	\$0.68
2. T-bone.....	1.29	1.08	.81	.68
3. Club.....	1.29	1.08	.81	.68
4. Rib, 10-inch cut.....	.75	.66	.55	.45
5. Rib, 7-inch cut.....	.85	.74	.60	.49
6. Sirloin.....	1.21	1.15	1.02	.85
7. Pin bone.....	1.21	1.15	1.02	.85
8. Sirloin (boneless).....	1.34	1.26	1.07	.86
9. Round (bone in, full cut).....	1.10	1.10	1.02	.96
10. Round (boneless, top and bottom).....	1.12	1.12	1.06	.99
11. Round tip.....	1.12	1.12	1.06	.99
12. Chuck blade (bone in).....	.73	.73	.67	.60
13. Chuck arm (bone in).....	.86	.86	.80	.73
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.50
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.66	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.85	.74	.60	.47
3. Round tip.....	1.12	1.12	1.06	.99
4. Rump (bone in).....	.82	.82	.78	.74
5. Rump (boneless).....	1.12	1.12	1.06	.99
6. Chuck blade pot roast.....	.73	.73	.67	.60
7. Chuck arm pot roast.....	.86	.86	.80	.73
8. Chuck or shoulder (boneless).....	.94	.94	.86	.77
9. English cut.....	.93	.93	.87	.80
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in) (fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless) (fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in) (fresh or cured).....	.76	.76	.65	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	1.00	1.00	.84	.78
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.70	.70	.59	.55
9. Neck (boneless).....	.91	.91	.85	.77
10. Heel of round (boneless).....	.92	.92	.81	.75
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.62	.59
2. Sirloin beef (whole).....	.82	.78	.67	.54
3. Short loin beef (whole).....	1.04	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.44	.36
6. Regular chuck (whole).....	.60	.60	.55	.50
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.38	.38	.38	.38

(c) (1) Retail ceiling prices for beef—Zone 3.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 3, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.26	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.26	1.06	.80	.66
3. Club.....	1.26	1.06	.80	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.84	.74	.60	.48
6. Sirloin.....	1.18	1.13	1.00	.83
7. Pin bone.....	1.18	1.13	1.00	.83
8. Sirloin (boneless).....	1.32	1.25	1.06	.85
9. Round (bone in, full cut).....	1.06	1.06	.98	.92
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.85	.85	.79	.72
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.60	.48
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.81	.81	.77	.73
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.85	.85	.79	.76
8. Chuck or shoulder (boneless).....	.94	.94	.86	.78
9. English cut.....	.91	.91	.85	.78
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.91	.91	.75	.71
6. Brisket (boneless, cured, deckle off).....	.98	.98	.80	.76
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.90	.90	.85	.77
10. Heel of round (boneless).....	.84	.82	.80	.74
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.62	.59
2. Sirloin beef (whole).....	.82	.78	.67	.54
3. Short loin beef (whole).....	1.04	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.44	.36
6. Regular chuck (whole).....	.60	.60	.55	.50
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.38	.38	.38	.38

(c) (2) Retail ceiling prices for beef—Zone 3.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 3, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.23	\$1.04	\$0.78	\$0.65
2. T-bone.....	1.23	1.04	.78	.65
3. Club.....	1.23	1.04	.78	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.81	.72	.59	.47
6. Sirloin.....	1.16	1.11	.98	.81
7. Pin bone.....	1.16	1.11	.98	.81
8. Sirloin (boneless).....	1.29	1.23	1.04	.83
9. Round (bone in, full cut).....	1.04	1.04	.96	.90
10. Round (boneless, top and bottom).....	1.08	1.08	1.02	.96
11. Round tip.....	1.08	1.08	1.02	.96
12. Chuck blade (bone in).....	.71	.71	.65	.58
13. Chuck arm (bone in).....	.83	.83	.77	.71
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.81	.72	.59	.47
3. Round tip.....	1.08	1.08	1.02	.96
4. Rump (bone in).....	.79	.79	.75	.72
5. Rump (boneless).....	1.08	1.08	1.02	.96
6. Chuck blade pot roast.....	.71	.71	.65	.58
7. Chuck arm pot roast.....	.83	.83	.77	.71
8. Chuck or shoulder (boneless).....	.92	.92	.84	.76
9. English cut.....	.89	.89	.83	.76
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.74	.70
6. Brisket (boneless, cured, deckle off).....	.96	.96	.78	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.88	.88	.83	.75
10. Heel of round (boneless).....	.82	.80	.78	.73
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.62	.59
2. Sirloin beef (whole).....	.82	.78	.67	.64
3. Short loin beef (whole).....	1.04	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.44	.36
6. Regular chuck (whole).....	.60	.60	.55	.39
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.38	.38	.38	.38

(d) Retail ceiling prices for beef—Zone 4.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 4, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.30	\$1.09	\$0.82	\$0.67
2. T-bone.....	1.30	1.09	.82	.67
3. Club.....	1.30	1.09	.82	.67
4. Rib, 10-inch cut.....	.76	.67	.56	.45
5. Rib, 7-inch cut.....	.85	.75	.61	.48
6. Sirloin.....	1.22	1.16	1.03	.86
7. Pin bone.....	1.22	1.16	1.03	.86
8. Sirloin (boneless).....	1.35	1.28	1.09	.87
9. Round (bone in, full cut).....	1.10	1.10	1.01	.96
10. Round (boneless, top and bottom).....	1.13	1.13	1.07	1.01
11. Round tip.....	1.13	1.13	1.07	1.01
12. Chuck blade (bone in).....	.75	.75	.68	.61
13. Chuck arm (bone in).....	.88	.88	.81	.74
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.83
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.76	.67	.56	.45
2. Rib standing (chine bone in, 7-inch cut).....	.86	.75	.61	.48
3. Round tip.....	1.13	1.13	1.07	1.01
4. Rump (bone in).....	.83	.83	.79	.75
5. Rump (boneless).....	1.13	1.13	1.07	1.01
6. Chuck blade pot roast.....	.75	.75	.68	.61
7. Chuck arm pot roast.....	.88	.88	.81	.74
8. Chuck or shoulder (boneless).....	.96	.96	.88	.79
9. English cut.....	.95	.95	.88	.81
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.58	.58	.58	.58
4. Brisket (bone in, fresh or cured).....	.74	.74	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.94	.94	.78	.74
6. Brisket (boneless, cured, deckle off).....	1.02	1.02	.85	.81
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.73	.73	.69	.68
9. Neck (boneless).....	.90	.90	.84	.77
10. Heel of round (boneless).....	.93	.92	.85	.79
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.71	.71	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.62	.61
2. Sirloin beef (whole).....	.85	.80	.67	.56
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.67	.52	.44	.36
6. Regular chuck (whole).....	.61	.61	.55	.48
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.43	.43
9. Shank (whole).....	.40	.40	.40	.40

(d) (1) Retail ceiling prices for beef—Zone 4.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 4, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.26	\$1.05	\$0.79	\$0.65
2. T-bone.....	1.26	1.05	.79	.65
3. Club.....	1.26	1.05	.79	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.83	.73	.59	.47
6. Sirloin.....	1.18	1.12	.99	.83
7. Pin bone.....	1.18	1.12	.99	.83
8. Sirloin (boneless).....	1.31	1.24	1.05	.84
9. Round (bone in, full cut).....	1.05	1.05	.96	.91
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.97
11. Round tip.....	1.09	1.09	1.03	.97
12. Chuck blade (bone in).....	.71	.71	.66	.59
13. Chuck arm (bone in).....	.84	.84	.79	.72
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.59	.47
3. Round tip.....	1.09	1.09	1.03	.97
4. Rump (bone in).....	.78	.78	.75	.71
5. Rump (boneless).....	1.09	1.09	1.03	.97
6. Chuck blade pot roast.....	.71	.71	.66	.59
7. Chuck arm pot roast.....	.84	.84	.79	.72
8. Chuck or shoulder (boneless).....	.93	.93	.85	.77
9. English cut.....	.90	.90	.85	.75
10. Rib roast (boneless, rolled).....				.78
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.74	.70
6. Brisket (boneless, cured, deckle off).....	.97	.97	.79	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.88	.88	.82	.75
10. Heel of round (boneless).....	.83	.81	.79	.73
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.62	.61
2. Sirloin beef (whole).....	.85	.80	.67	.56
3. Short loin (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.67	.52	.44	.36
6. Regular chuck (whole).....	.61	.61	.55	.48
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.43	.43
9. Shank (whole).....	.40	.40	.40	.40

(d) (2) Retail ceiling prices for beef—Zone 4.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 4, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.23	\$1.03	\$0.77	\$0.64
2. T-bone.....	1.23	1.03	.77	.64
3. Club.....	1.23	1.03	.77	.64
4. Rib, 10-inch cut.....	.72	.63	.53	.43
5. Rib, 7-inch cut.....	.81	.72	.58	.46
6. Sirloin.....	1.16	1.10	.97	.81
7. Pin bone.....	1.16	1.10	.97	.81
8. Sirloin (boneless).....	1.28	1.22	1.03	.82
9. Round (bone in, full cut).....	1.03	1.03	.94	.89
10. Round (boneless, top and bottom).....	1.07	1.07	1.01	.95
11. Round tip.....	1.07	1.07	1.01	.95
12. Chuck blade (bone in).....	.70	.70	.65	.58
13. Chuck arm (bone in).....	.82	.82	.77	.71
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.63	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.81	.72	.58	.46
3. Round tip.....	1.07	1.07	1.01	.95
4. Rump (bone in).....	.76	.76	.74	.70
5. Rump (boneless).....	1.07	1.07	1.01	.95
6. Chuck blade pot roast.....	.70	.70	.65	.58
7. Chuck arm pot roast.....	.82	.82	.77	.71
8. Chuck or shoulder (boneless).....	.91	.91	.83	.75
9. English cut.....	.88	.88	.83	.76
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.88	.88	.73	.69
6. Brisket (boneless, cured, deckle off).....	.95	.95	.77	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.57	.54
9. Neck (boneless).....	.86	.86	.80	.74
10. Heel of round (boneless).....	.81	.79	.77	.72
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.62	.61
2. Sirloin beef (whole).....	.85	.80	.67	.56
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.67	.52	.44	.36
6. Regular chuck (whole).....	.61	.61	.55	.48
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.43	.43
9. Shank (whole).....	.40	.40	.40	.40

(e) Retail ceiling prices for beef—Zone 5.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 5, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.28	\$1.07	\$0.81	\$0.67
2. T-bone.....	1.28	1.07	.81	.67
3. Club.....	1.28	1.07	.81	.67
4. Rib, 10-inch cut.....	.75	.65	.60	.44
5. Rib, 7-inch cut.....	.84	.73	.60	.44
6. Sirloin.....	1.20	1.14	1.01	.84
7. Pin bone.....	1.20	1.14	1.01	.84
8. Sirloin (boneless).....	1.33	1.26	1.06	.85
9. Round (bone in, full cut).....	1.09	1.09	1.00	.94
10. Round (boneless, top and bottom).....	1.11	1.11	1.05	.98
11. Round tip.....	1.11	1.11	1.05	.98
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.85	.85	.79	.72
14. Flank.....	1.00	1.00	.98	.98
15. Cube.....				.79
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.65	.55	.44
2. Rib standing (chine bone in, 7-inch cut).....	.84	.73	.60	.46
3. Round tip.....	1.11	1.11	1.05	.98
4. Rump (bone in).....	.79	.79	.75	.71
5. Rump (boneless).....	1.11	1.11	1.05	.98
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.85	.85	.79	.72
8. Chuck or shoulder (boneless).....	.92	.92	.85	.76
9. English cut.....	.92	.92	.86	.79
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.91	.91	.76	.71
6. Brisket (boneless, cured, deckle off).....	.99	.99	.82	.77
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.89	.89	.82	.74
10. Heel of round (boneless).....	.90	.89	.79	.73
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.65	.65	.62	.58
2. Sirloin beef (whole).....	.82	.78	.66	.54
3. Short loin beef (whole).....	1.03	.88	.68	.48
4. Flank beef (whole).....	.32	.39	.39	.39
5. Rib beef (whole).....	.58	.52	.44	.36
6. Regular chuck (whole).....	.59	.59	.54	.47
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.50	.50	.42	.40
9. Shank (whole).....	.38	.38	.38	.38

(e) (1) Retail ceiling prices for beef—Zone 5.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 5, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.25	\$1.05	\$0.79	\$0.65
2. T-bone.....	1.25	1.05	.79	.65
3. Club.....	1.25	1.05	.79	.65
4. Rib, 10-inch cut.....	.73	.64	.64	.44
5. Rib, 7-inch cut.....	.83	.73	.59	.47
6. Sirloin.....	1.18	1.12	.99	.83
7. Pin bone.....	1.18	1.12	.99	.83
8. Sirloin (boneless).....	1.31	1.24	1.05	.84
9. Round (bone in, full cut).....	1.05	1.05	.96	.90
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.97
11. Round tip.....	1.09	1.09	1.03	.97
12. Chuck blade (bone in).....	.71	.71	.65	.58
13. Chuck arm (bone in).....	.84	.84	.78	.71
14. Flank.....	.92	.92	.82	.70
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.59	.47
3. Round tip.....	1.09	1.09	1.03	.97
4. Rump (bone in).....	.78	.78	.74	.70
5. Rump (boneless).....	1.09	1.09	1.03	.97
6. Chuck blade pot roast.....	.71	.71	.65	.58
7. Chuck arm pot roast.....	.84	.84	.78	.71
8. Chuck or shoulder (boneless).....	.92	.92	.85	.76
9. English cut.....	.90	.90	.84	.77
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.74	.70
6. Brisket (boneless, cured, deckle off).....	.97	.97	.79	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.88	.88	.82	.74
10. Heel of round (boneless).....	.83	.81	.79	.73
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.65	.65	.62	.58
2. Sirloin beef (whole).....	.82	.78	.66	.54
3. Short loin beef (whole).....	1.03	.88	.68	.48
4. Flank beef (whole).....	.39	.39	.39	.39
5. Rib beef (whole).....	.58	.52	.44	.36
6. Regular chuck (whole).....	.59	.59	.54	.47
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.50	.50	.42	.40
9. Shank (whole).....	.38	.38	.38	.38

(e) (2) Retail ceiling prices for beef—Zone 5.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 5, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.03	\$0.77	\$0.64
2. T-bone.....	1.23	1.03	.77	.64
3. Club.....	1.23	1.03	.77	.64
4. Rib, 10-inch cut.....	.72	.63	.53	.43
5. Rib, 7-inch cut.....	.81	.72	.58	.46
6. Sirloin.....	1.16	1.10	.97	.81
7. Pin bone.....	1.16	1.10	.97	.81
8. Sirloin (boneless).....	1.28	1.22	1.03	.82
9. Round (bone in, full cut).....	1.03	1.03	.94	.88
10. Round (boneless, top and bottom).....	1.07	1.07	1.01	.95
11. Round tip.....	1.07	1.07	1.01	.95
12. Chuck blade (bone in).....	.70	.70	.64	.57
13. Chuck arm (bone in).....	.82	.82	.76	.70
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.63	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.81	.72	.58	.46
3. Round tip.....	1.07	1.07	1.01	.95
4. Rump (bone in).....	.76	.76	.73	.69
5. Rump (boneless).....	1.07	1.07	1.01	.95
6. Chuck blade pot roast.....	.70	.70	.64	.57
7. Chuck arm pot roast.....	.82	.82	.76	.70
8. Chuck or shoulder (boneless).....	.90	.90	.83	.74
9. English cut.....	.88	.88	.82	.75
10. Rib roast (boneless, rolled).....				.73
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.88	.88	.73	.69
6. Brisket (boneless, cured, deckle off).....	.95	.95	.77	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.57	.54
9. Neck (boneless).....	.86	.86	.80	.73
10. Heel of round (boneless).....	.81	.79	.77	.72
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.66	.66	.66	.66
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.63	.63	.63	.63
V. Wholesale cuts:				
1. Round beef (whole).....	.65	.65	.62	.58
2. Sirloin beef (whole).....	.82	.78	.66	.54
3. Short loin beef (whole).....	1.03	.88	.68	.48
4. Flank beef (whole).....	.39	.39	.39	.39
5. Rib beef (whole).....	.58	.52	.44	.36
6. Regular chuck (whole).....	.59	.59	.54	.47
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.50	.50	.42	.40
9. Shank (whole).....	.38	.38	.38	.38

(f) Retail ceiling prices for beef—Zones 6 and 6A.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zones 6 and 6A, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951.]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.26	\$1.05	\$0.79	\$0.64
2. T-bone.....	1.26	1.05	.79	.64
3. Club.....	1.26	1.05	.79	.64
4. Rib, 10-inch cut.....	.73	.64	.63	.43
5. Rib, 7-inch cut.....	.82	.71	.58	.46
6. Sirloin.....	1.18	1.12	.99	.82
7. Pin bone.....	1.18	1.12	.99	.82
8. Sirloin (boneless).....	1.31	1.23	1.04	.82
9. Round (bone in, full cut).....	1.06	1.06	.97	.91
10. Round (boneless, top and bottom).....	1.08	1.08	1.02	.96
11. Round tip.....	1.08	1.08	1.02	.96
12. Chuck blade (bone in).....	.70	.70	.64	.57
13. Chuck arm (bone in).....	.83	.83	.77	.70
14. Flank.....	.99	.99	.97	.97
15. Cube.....				.77
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.82	.71	.58	.44
3. Round tip.....	1.08	1.08	1.02	.96
4. Rump (bone in).....	.72	.72	.68	.64
5. Rump (boneless).....	1.08	1.08	1.02	.96
6. Chuck blade pot roast.....	.70	.70	.64	.57
7. Chuck arm pot roast.....	.83	.83	.77	.70
8. Chuck or shoulder (boneless).....	.90	.90	.82	.73
9. English cut.....	.90	.90	.84	.77
10. Rib roast (boneless, rolled).....				.80
11. Short loin (boneless, rolled).....				1.03
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.73	.69
6. Brisket (boneless, cured, deckle off).....	.96	.96	.79	.75
7. Flank meat.....	.68	.68	.68	.68
8. Neck (bone in).....	.67	.67	.56	.53
9. Neck (boneless).....	.82	.82	.76	.68
10. Heel of round (boneless).....	.88	.88	.77	.71
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.64	.64	.60	.57
2. Sirloin beef (whole).....	.81	.76	.65	.52
3. Short loin beef (whole).....	1.02	.87	.67	.49
4. Flank beef (whole).....	.38	.38	.38	.38
5. Rib beef (whole).....	.58	.51	.43	.34
6. Regular chuck (whole).....	.57	.57	.52	.45
7. Short plate (whole).....	.36	.36	.36	.36
8. Brisket (whole).....	.49	.49	.41	.39
9. Shank (whole).....	.36	.36	.36	.36

(f) (1) Retail ceiling prices for beef—Zones 6 and 6A.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zones 6 and 6A, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.24	\$1.03	\$0.77	\$0.63
2. T-bone.....	1.24	1.03	.77	.63
3. Club.....	1.24	1.03	.77	.63
4. Rib, 10-inch cut.....	.72	.61	.53	.43
5. Rib, 7-inch cut.....	.81	.71	.57	.45
6. Sirloin.....	1.16	1.10	.97	.81
7. Pin bone.....	1.16	1.10	.97	.81
8. Sirloin (boneless).....	1.29	1.22	1.03	.82
9. Round (bone in, full cut).....	1.02	1.02	.93	.87
10. Round (boneless, top and bottom).....	1.07	1.07	1.01	.94
11. Round tip.....	1.07	1.07	1.01	.94
12. Chuck blade (bone in).....	.69	.69	.63	.56
13. Chuck arm (bone in).....	.82	.82	.76	.69
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.61	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.81	.71	.57	.45
3. Round tip.....	1.07	1.07	1.01	.94
4. Rump (bone in).....	.71	.71	.67	.63
5. Rump (boneless).....	1.07	1.07	1.01	.94
6. Chuck blade pot roast.....	.69	.69	.63	.56
7. Chuck arm pot roast.....	.82	.82	.76	.69
8. Chuck or shoulder (boneless).....	.89	.89	.82	.74
9. English cut.....	.88	.88	.82	.75
10. Rib roast (boneless, rolled).....				.73
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.47	.47	.47	.47
2. Plate (bone in, fresh or cured).....	.38	.38	.38	.38
3. Plate (boneless, fresh or cured).....	.52	.52	.52	.52
4. Brisket (bone in, fresh or cured).....	.72	.72	.61	.58
5. Brisket (boneless, fresh or cured, deckle on).....	.87	.87	.72	.67
6. Brisket (boneless, cured, deckle off).....	.93	.93	.77	.72
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.67	.67	.66	.63
9. Neck (boneless).....	.82	.82	.76	.68
10. Heel of round (boneless).....	.82	.80	.77	.71
11. Shank (bone in, hind and fore).....	.43	.43	.43	.43
12. Shank (boneless, hind and fore).....	.65	.65	.65	.65
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.63	.63	.63	.63
V. Wholesale cuts:				
1. Round beef (whole).....	.64	.64	.60	.57
2. Sirloin beef (whole).....	.81	.76	.65	.52
3. Short loin beef (whole).....	1.02	.87	.67	.49
4. Flank beef (whole).....	.38	.38	.38	.38
5. Rib beef (whole).....	.58	.51	.43	.34
6. Regular chuck (whole).....	.57	.57	.52	.45
7. Short plate (whole).....	.36	.36	.36	.36
8. Brisket (whole).....	.49	.49	.41	.39
9. Shank (whole).....	.36	.36	.36	.36

(f) (2) Retail ceiling prices for beef—Zones 6 and 6A.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zones 6 and 6A, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.22	\$1.01	\$0.75	\$0.62
2. T-bone.....	1.22	1.01	.75	.62
3. Club.....	1.22	1.01	.75	.62
4. Rib, 10-inch cut.....	.71	.60	.52	.42
5. Rib, 7-inch cut.....	.79	.70	.56	.44
6. Sirloin.....	1.14	1.08	.95	.79
7. Pin bone.....	1.14	1.08	.95	.79
8. Sirloin (boneless).....	1.26	1.20	1.01	.80
9. Round (bone in, full cut).....	1.00	1.00	.91	.85
10. Round (boneless, top and bottom).....	1.05	1.05	.99	.92
11. Round tip.....	1.05	1.05	.99	.92
12. Chuck blade (bone in).....	.68	.68	.62	.55
13. Chuck arm (bone in).....	.80	.80	.74	.68
14. Flank.....	.89	.89	.89	.89
15. Cube.....				.67
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.71	.60	.52	.42
2. Rib standing (chine bone in, 7-inch cut).....	.79	.70	.56	.44
3. Round tip.....	1.05	1.05	.99	.92
4. Rump (bone in).....	.70	.70	.66	.62
5. Rump (boneless).....	1.05	1.05	.99	.92
6. Chuck blade pot roast.....	.68	.68	.62	.55
7. Chuck arm pot roast.....	.80	.80	.74	.68
8. Chuck or shoulder (boneless).....	.87	.87	.80	.73
9. English cut.....	.86	.86	.80	.74
10. Rib roast (boneless, rolled).....				.72
11. Short loin (boneless, rolled).....				.99
III. Stew and other cuts:				
1. Short ribs.....	.46	.46	.46	.46
2. Plate (bone in, fresh or cured).....	.37	.37	.37	.37
3. Plate (boneless, fresh or cured).....	.51	.51	.51	.51
4. Brisket (bone in, fresh or cured).....	.71	.71	.60	.57
5. Brisket (boneless, fresh or cured, deckle on).....	.85	.85	.71	.66
6. Brisket (boneless, cured, deckle off).....	.91	.91	.75	.71
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.66	.66	.65	.62
9. Neck (boneless).....	.80	.80	.74	.67
10. Heel of round (boneless).....	.80	.78	.75	.70
11. Shank (bone in, hind and fore).....	.42	.42	.42	.42
12. Shank (boneless, hind and fore).....	.64	.64	.64	.64
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.62	.62	.62	.62
V. Wholesale cuts:				
1. Round beef (whole).....	.64	.64	.60	.57
2. Sirloin beef (whole).....	.81	.76	.65	.52
3. Short loin beef (whole).....	1.02	.87	.67	.49
4. Flank beef (whole).....	.38	.38	.38	.38
5. Rib beef (whole).....	.58	.51	.43	.34
6. Regular chuck (whole).....	.57	.57	.52	.45
7. Short plate (whole).....	.36	.36	.36	.36
8. Brisket (whole).....	.49	.49	.41	.39
9. Shank (whole).....	.36	.36	.36	.36

(g) Retail ceiling prices for beef—Zone 7.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 7, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.30	\$1.09	\$0.83	\$0.67
2. T-bone.....	1.30	1.09	.83	.67
3. Club.....	1.30	1.09	.83	.67
4. Rib, 10-inch cut.....	.76	.67	.56	.46
5. Rib, 7-inch cut.....	.87	.75	.62	.48
6. Sirloin.....	1.22	1.16	1.03	.86
7. Pin bone.....	1.22	1.16	1.03	.86
8. Sirloin (boneless).....	1.35	1.28	1.09	.87
9. Round (bone in, full cut).....	1.11	1.11	1.02	.96
10. Round (boneless, top and bottom).....	1.13	1.13	1.07	1.00
11. Round tip.....	1.13	1.13	1.07	1.00
12. Chuck blade (bone in).....	.75	.75	.69	.62
13. Chuck arm (bone in).....	.88	.88	.82	.75
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.81
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.76	.67	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.87	.75	.62	.48
3. Round tip.....	1.13	1.13	1.07	1.00
4. Rump (bone in).....	.81	.81	.77	.73
5. Rump (boneless).....	1.13	1.13	1.07	1.00
6. Chuck blade pot roast.....	.75	.75	.69	.62
7. Chuck arm pot roast.....	.88	.88	.82	.75
8. Chuck or shoulder (boneless).....	.96	.96	.88	.79
9. English cut.....	.95	.95	.89	.82
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.52	.52	.52	.52
2. Plate (bone in, fresh or cured).....	.43	.43	.43	.43
3. Plate (boneless, fresh or cured).....	.58	.58	.58	.58
4. Brisket (bone in, fresh or cured).....	.77	.77	.66	.63
5. Brisket (boneless, fresh or cured, deckle on).....	.93	.93	.78	.73
6. Brisket (boneless, cured, deckle off).....	1.01	1.01	.85	.79
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.71	.71	.60	.57
9. Neck (boneless).....	.89	.89	.84	.76
10. Heel of round (boneless).....	.93	.93	.82	.77
11. Shank (bone in, hind and fore).....	.48	.48	.48	.48
12. Shank (boneless, hind and fore).....	.71	.71	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.63	.60
2. Sirloin beef (whole).....	.83	.79	.68	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.52	.52	.44	.41
9. Shank (whole).....	.39	.39	.39	.39

(g) (1) Retail ceiling prices for beef—Zone 7.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 7, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.26	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.26	1.06	.80	.66
3. Club.....	1.26	1.06	.80	.66
4. Rib, 10-inch cut.....	.73	.65	.55	.45
5. Rib, 7-inch cut.....	.83	.73	.60	.47
6. Sirloin.....	1.18	1.13	1.00	.83
7. Pin bone.....	1.18	1.13	1.00	.83
8. Sirloin (boneless).....	1.31	1.24	1.06	.85
9. Round (bone in, full cut).....	1.06	1.06	.97	.91
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.85	.85	.79	.72
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.60	.47
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.80	.80	.76	.72
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.85	.85	.79	.72
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.91	.91	.85	.78
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.75	.70
6. Brisket (boneless, cured, deckle off).....	.97	.97	.80	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.89	.89	.84	.76
10. Heel of round (boneless).....	.83	.83	.79	.72
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.63	.60
2. Sirloin beef (whole).....	.83	.79	.68	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.52	.52	.44	.41
9. Shank (whole).....	.39	.39	.39	.39

(g) (2) Retail ceiling prices for beef—Zone 7.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 7, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.04	\$0.78	\$0.65
2. T-bone.....	1.23	1.04	.78	.65
3. Club.....	1.23	1.04	.78	.65
4. Rib, 10-inch cut.....	.72	.64	.54	.44
5. Rib, 7-inch cut.....	.81	.72	.59	.46
6. Sirloin.....	1.16	1.11	.98	.81
7. Pin bone.....	1.16	1.11	.98	.81
8. Sirloin (boneless).....	1.28	1.22	1.04	.83
9. Round (bone in, full cut).....	1.04	1.04	.95	.89
10. Round (boneless, top and bottom).....	1.08	1.08	1.02	.96
11. Round tip.....	1.08	1.08	1.02	.96
12. Chuck blade (bone in).....	.71	.71	.65	.58
13. Chuck arm (bone in).....	.83	.83	.77	.71
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.81	.72	.59	.46
3. Round tip.....	1.08	1.08	1.02	.96
4. Rump (bone in).....	.78	.78	.74	.71
5. Rump (boneless).....	1.08	1.08	1.02	.96
6. Chuck blade pot roast.....	.71	.71	.65	.58
7. Chuck arm pot roast.....	.83	.83	.77	.71
8. Chuck or shoulder (boneless).....	.91	.91	.84	.75
9. English cut.....	.89	.89	.83	.76
10. Rib roast (boneless, rolled).....				.70
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.64	.64	.64	.64
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.88	.88	.74	.69
6. Brisket (boneless, cured, deckle off).....	.95	.95	.78	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.67	.64
9. Neck (boneless).....	.87	.87	.87	.71
10. Heel of round (boneless).....	.81	.81	.77	.71
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.63	.60
2. Sirloin beef (whole).....	.83	.79	.68	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.61	.61	.55	.50
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.52	.52	.44	.41
9. Shank (whole).....	.39	.39	.39	.39

(h) Retail ceiling prices for beef—Zone 8.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 8, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.07	\$0.81	\$0.67
2. T-bone.....	1.23	1.07	.81	.67
3. Club.....	1.23	1.07	.81	.67
4. Rib, 10-inch cut.....	.75	.66	.55	.45
5. Rib, 7-inch cut.....	.85	.73	.60	.47
6. Sirloin.....	1.20	1.14	1.01	.84
7. Pin bone.....	1.20	1.14	1.01	.84
8. Sirloin (boneless).....	1.34	1.27	1.07	.86
9. Round (bone in, full cut).....	1.10	1.10	1.01	.95
10. Round (boneless, top and bottom).....	1.12	1.12	1.05	.99
11. Round tip.....	1.12	1.12	1.05	.99
12. Chuck blade (bone in).....	.74	.74	.68	.61
13. Chuck arm (bone in).....	.87	.87	.81	.74
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.83
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.66	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.85	.73	.60	.47
3. Round tip.....	1.12	1.12	1.05	.99
4. Rump (bone in).....	.84	.84	.80	.77
5. Rump (boneless).....	1.12	1.12	1.05	.99
6. Chuck blade pot roast.....	.74	.74	.68	.61
7. Chuck arm pot roast.....	.87	.87	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.87	.78
9. English cut.....	.94	.94	.88	.81
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.76	.72
6. Brisket (boneless, cured, deckle off).....	1.00	1.00	.83	.79
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.73	.73	.68	.58
9. Neck (boneless).....	.91	.91	.84	.77
10. Heel of round (boneless).....	.92	.91	.85	.77
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.03	.87	.67	.49
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.58	.51	.43	.35
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.63	.63	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(h) (1) Retail ceiling prices for beef—Zone 8.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 8, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.26	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.26	1.06	.80	.66
3. Club.....	1.26	1.06	.80	.66
4. Rib, 10-inch cut.....	.73	.65	.55	.45
5. Rib, 7-inch cut.....	.83	.73	.60	.47
6. Sirloin.....	1.18	1.13	1.00	.83
7. Pin bone.....	1.18	1.13	1.00	.83
8. Sirloin (boneless).....	1.31	1.24	1.06	.85
9. Round (bone in, full cut).....	1.06	1.06	.97	.91
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.85	.85	.79	.72
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.60	.47
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.80	.80	.76	.72
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.85	.85	.79	.72
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.91	.91	.85	.78
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.75	.70
6. Brisket (boneless, cured, deckle off).....	.97	.97	.80	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.68	.55
9. Neck (boneless).....	.89	.89	.84	.76
10. Heel of round (boneless).....	.83	.83	.79	.72
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.03	.87	.67	.49
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.58	.51	.43	.35
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.63	.63	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(i) Retail ceiling prices for beef—Zone 9.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 9, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.29	\$1.08	\$0.81	\$0.65
2. T-bone.....	1.29	1.08	.81	.65
3. Club.....	1.29	1.08	.81	.65
4. Rib, 10-inch cut.....	.75	.66	.55	.44
5. Rib, 7-inch cut.....	.85	.74	.60	.47
6. Sirloin.....	1.21	1.15	1.02	.85
7. Pin bone.....	1.21	1.15	1.02	.85
8. Sirloin (boneless).....	1.34	1.27	1.08	.86
9. Round (bone in, full cut).....	1.09	1.09	1.00	.94
10. Round (boneless, top and bottom).....	1.12	1.12	1.06	.99
11. Round tip.....	1.12	1.12	1.06	.99
12. Chuck blade (bone in).....	.74	.74	.67	.60
13. Chuck arm (bone in).....	.87	.87	.80	.73
14. Flank.....	1.00	1.00	.98	.98
15. Cube.....				.82
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.66	.55	.44
2. Rib standing (chine bone in, 7-inch cut).....	.85	.74	.60	.47
3. Round tip.....	1.12	1.12	1.06	.99
4. Rump (bone in).....	.79	.79	.75	.72
5. Rump (boneless).....	1.12	1.12	1.06	.99
6. Chuck blade pot roast.....	.74	.74	.67	.60
7. Chuck arm pot roast.....	.87	.87	.80	.73
8. Chuck or shoulder (boneless).....	.94	.94	.88	.77
9. English cut.....	.94	.94	.87	.80
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.76	.76	.65	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	1.00	1.00	.84	.78
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.72	.72	.68	.67
9. Neck (boneless).....	.87	.87	.81	.73
10. Heel of round (boneless).....	.92	.91	.82	.76
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.58	.51	.44	.36
6. Regular chuck (whole).....	.60	.60	.54	.46
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(i) (1) Retail ceiling prices for beef—Zone 9.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 9, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.25	\$1.04	\$0.78	\$0.64
2. T-bone.....	1.25	1.04	.78	.64
3. Club.....	1.25	1.04	.78	.64
4. Rib, 10-inch cut.....	.72	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.72	.58	.46
6. Sirloin.....	1.17	1.11	.98	.82
7. Pin bone.....	1.17	1.11	.98	.82
8. Sirloin (boneless).....	1.30	1.23	1.04	.83
9. Round (bone in, full cut).....	1.04	1.04	.85	.80
10. Round (boneless, top and bottom).....	1.08	1.08	1.02	.96
11. Round tip.....	1.08	1.08	1.02	.96
12. Chuck blade (bone in).....	.70	.70	.64	.57
13. Chuck arm (bone in).....	.83	.83	.77	.70
14. Flank.....	.92	.92	.82	.72
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.72	.58	.46
3. Round tip.....	1.08	1.08	1.02	.96
4. Rump (bone in).....	.75	.75	.71	.67
5. Rump (boneless).....	1.08	1.08	1.02	.96
6. Chuck blade pot roast.....	.70	.70	.64	.57
7. Chuck arm pot roast.....	.83	.83	.77	.70
8. Chuck or shoulder (boneless).....	.91	.91	.84	.75
9. English cut.....	.89	.89	.83	.76
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.88	.88	.73	.69
6. Brisket (boneless, cured, deckle off).....	.94	.94	.78	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.57	.54
9. Neck (boneless).....	.85	.85	.79	.69
10. Heel of round (boneless).....	.82	.81	.79	.71
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.66	.66	.66	.66
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.58	.51	.44	.36
6. Regular chuck (whole).....	.60	.60	.54	.46
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(i) (2) Retail ceiling prices for beef—Zone 9.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 9, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.02	\$0.76	\$0.63
2. T-bone.....	1.23	1.02	.76	.63
3. Club.....	1.23	1.02	.76	.63
4. Rib, 10-inch cut.....	.71	.63	.53	.43
5. Rib, 7-inch cut.....	.80	.71	.57	.45
6. Sirloin.....	1.15	1.09	.97	.80
7. Pin bone.....	1.15	1.09	.97	.80
8. Sirloin (boneless).....	1.27	1.21	1.02	.87
9. Round (bone in, full cut).....	1.02	1.02	1.02	.94
10. Round (boneless, top and bottom).....	1.05	1.05	1.00	.94
11. Round tip.....	1.05	1.05	1.00	.94
12. Chuck blade (bone in).....	.69	.69	.63	.57
13. Chuck arm (bone in).....	.81	.81	.75	.69
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.71	.63	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.80	.71	.57	.45
3. Round tip.....	1.05	1.05	1.00	.94
4. Rump (bone in).....	.74	.74	.70	.64
5. Rump (boneless).....	1.05	1.05	1.00	.94
6. Chuck blade pot roast.....	.69	.69	.63	.57
7. Chuck arm pot roast.....	.81	.81	.75	.69
8. Chuck or shoulder (boneless).....	.89	.89	.82	.74
9. English cut.....	.87	.87	.81	.74
10. Rib roast (boneless, rolled).....				.73
11. Short loin (boneless, rolled).....				.99
III. Stews and other cuts:				
1. Short ribs.....	.47	.47	.47	.47
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.53	.53	.53	.53
4. Brisket (bone in, fresh or cured).....	.72	.72	.61	.58
5. Brisket (boneless, fresh or cured, deckle on).....	.86	.86	.72	.68
6. Brisket (boneless, cured, deckle off).....	.92	.92	.76	.73
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.67	.67	.56	.53
9. Neck (boneless).....	.83	.83	.77	.68
10. Heel of round (boneless).....	.80	.79	.77	.70
11. Shank (bone in, hind and fore).....	.43	.43	.43	.43
12. Shank (boneless, hind and fore).....	.65	.65	.65	.62
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.63	.63	.63	.63
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.58	.51	.44	.36
6. Regular chuck (whole).....	.60	.60	.54	.46
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(j) Retail ceiling prices for beef—Zone 10.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 10, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.30	\$1.09	\$0.82	\$0.65
2. T-bone.....	1.30	1.09	.82	.65
3. Club.....	1.30	1.09	.82	.65
4. Rib, 10-inch cut.....	.76	.67	.56	.46
5. Rib, 7-inch cut.....	.86	.75	.62	.48
6. Sirloin.....	1.22	1.16	1.03	.86
7. Pin bone.....	1.22	1.16	1.03	.86
8. Sirloin (boneless).....	1.35	1.28	1.09	.87
9. Round (bone in, full cut).....	1.11	1.11	1.02	.96
10. Round (boneless, top and bottom).....	1.13	1.13	1.07	1.00
11. Round tip.....	1.13	1.13	1.07	1.00
12. Chuck blade (bone in).....	.75	.75	.69	.62
13. Chuck arm (bone in).....	.88	.88	.82	.75
14. Flank.....	1.00	1.00	.98	.98
15. Cube.....				.82
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.76	.67	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.86	.75	.62	.43
3. Round tip.....	1.13	1.13	1.07	1.00
4. Rump (bone in).....	.80	.80	.76	.72
5. Rump (boneless).....	1.13	1.13	1.07	1.00
6. Chuck blade pot roast.....	.75	.75	.69	.62
7. Chuck arm pot roast.....	.88	.88	.82	.75
8. Chuck or shoulder (boneless).....	.96	.96	.89	.79
9. English cut.....	.95	.95	.89	.82
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.52	.52	.52	.52
2. Plate (bone in) (fresh or cured).....	.43	.43	.43	.43
3. Plate (boneless) (fresh or cured).....	.58	.58	.58	.58
4. Brisket (bone in) (fresh or cured).....	.77	.77	.66	.63
5. Brisket (boneless, fresh or cured, deckle on).....	.93	.93	.78	.73
6. Brisket (boneless, cured, deckle off).....	1.01	1.01	.85	.79
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.72	.72	.60	.58
9. Neck (boneless).....	.89	.89	.83	.76
10. Heel of round (boneless).....	.93	.92	.84	.77
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.71	.71	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(j) (1) Retail ceiling prices for beef—Zone 10.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 10, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.25	\$1.04	\$0.78	\$0.64
2. T-bone.....	1.25	1.04	.78	.64
3. Club.....	1.25	1.04	.78	.64
4. Rib, 10-inch cut.....	.72	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.72	.59	.46
6. Sirloin.....	1.17	1.11	.99	.82
7. Pin bone.....	1.17	1.11	.99	.82
8. Sirloin (boneless).....	1.30	1.23	1.04	.83
9. Round (bone in, full cut).....	1.04	1.04	.95	.89
10. Round (boneless, top and bottom).....	1.08	1.08	1.02	.96
11. Round tip.....	1.08	1.08	1.02	.96
12. Chuck blade (bone in).....	.70	.70	.65	.58
13. Chuck arm (bone in).....	.83	.83	.78	.71
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.72	.59	.46
3. Round tip.....	1.08	1.08	1.02	.96
4. Rump (bone in).....	.75	.75	.71	.68
5. Rump (boneless).....	1.08	1.08	1.02	.96
6. Chuck blade pot roast.....	.70	.70	.65	.58
7. Chuck arm pot roast.....	.83	.83	.78	.71
8. Chuck or shoulder (boneless).....	.91	.91	.84	.75
9. English cut.....	.89	.89	.84	.77
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.73	.69
6. Brisket (boneless, cured, deckle off).....	.96	.96	.78	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.57	.54
9. Neck (boneless).....	.85	.85	.79	.72
10. Heel of round (boneless).....	.84	.82	.80	.72
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(j) (2) Retail ceiling prices for beef—Zone 10.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 10, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.23	\$1.02	\$0.76	\$0.63
2. T-bone.....	1.23	1.02	.76	.63
3. Club.....	1.23	1.02	.76	.63
4. Rib, 10-inch cut.....	.71	.63	.53	.43
5. Rib, 7-inch cut.....	.80	.71	.58	.45
6. Sirloin.....	1.15	1.09	.97	.80
7. Pin bone.....	1.15	1.09	.97	.80
8. Sirloin (boneless).....	1.27	1.21	1.02	.81
9. Round (bone in, full cut).....	1.02	1.02	.93	.87
10. Round (boneless, top and bottom).....	1.06	1.06	1.00	.94
11. Round tip.....	1.06	1.06	1.00	.94
12. Chuck blade (bone in).....	.69	.69	.64	.57
13. Chuck arm (bone in).....	.81	.81	.76	.70
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.71	.63	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.80	.71	.58	.45
3. Round tip.....	1.06	1.06	1.00	.94
4. Rump (bone in).....	.74	.74	.70	.67
5. Rump (boneless).....	1.06	1.06	1.00	.94
6. Chuck blade pot roast.....	.69	.69	.64	.57
7. Chuck arm pot roast.....	.81	.81	.76	.70
8. Chuck or shoulder (boneless).....	.89	.89	.82	.74
9. English cut.....	.87	.87	.82	.75
10. Rib roast (boneless, rolled).....				.73
11. Short loin (boneless, rolled).....				.99
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.53	.53	.53	.53
4. Brisket (bone in, fresh or cured).....	.72	.72	.61	.58
5. Brisket (boneless, fresh or cured, deckle on).....	.87	.87	.72	.68
6. Brisket (boneless, cured, deckle off).....	.94	.94	.76	.73
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.67	.67	.56	.53
9. Neck (boneless).....	.83	.83	.77	.71
10. Heel of round (boneless).....	.82	.80	.78	.71
11. Shank (bone in, hind and fore).....	.43	.43	.43	.43
12. Shank (boneless, hind and fore).....	.66	.66	.66	.66
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.63	.63	.63	.63
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(k) Retail ceiling prices for beef—Zone 11.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 11, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.30	\$1.09	\$0.82	\$0.66
2. T-bone.....	1.30	1.09	.82	.66
3. Club.....	1.30	1.09	.82	.66
4. Rib, 10-inch cut.....	.76	.67	.56	.45
5. Rib, 7-inch cut.....	.86	.74	.61	.48
6. Sirloin.....	1.21	1.16	1.02	.85
7. Pin bone.....	1.21	1.16	1.02	.85
8. Sirloin (boneless).....	1.35	1.27	1.08	.87
9. Round (bone in, full cut).....	1.10	1.10	1.01	.95
10. Round (boneless, top and bottom).....	1.12	1.12	1.05	.99
11. Round tip.....	1.12	1.12	1.05	.99
12. Chuck blade (bone in).....	.74	.74	.68	.61
13. Chuck arm (bone in).....	.87	.87	.81	.74
14. Flank.....	1.00	1.00	.98	.98
15. Cube.....				.80
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.76	.67	.56	.45
2. Rib standing (chine bone in, 7-inch cut).....	.86	.74	.61	.48
3. Round tip.....	1.12	1.12	1.06	.99
4. Rump (bone in).....	.78	.78	.75	.71
5. Rump (boneless).....	1.12	1.12	1.06	.99
6. Chuck blade pot roast.....	.74	.74	.68	.61
7. Chuck arm pot roast.....	.87	.87	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.87	.78
9. English cut.....	.94	.94	.88	.81
10. Rib roast (boneless, rolled).....				.81
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.77	.77	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	1.00	1.00	.84	.78
7. Flank meat.....	.69	.69	.69	.69
8. Neck (bone in).....	.71	.71	.69	.65
9. Neck (boneless).....	.88	.88	.82	.74
10. Heel of round (boneless).....	.92	.91	.82	.73
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(k) (1) Retail ceiling prices for beef—Zone 11.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 11, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.25	\$1.05	\$0.79	\$0.65
2. T-bone.....	1.25	1.05	.79	.65
3. Club.....	1.25	1.05	.79	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.73	.59	.47
6. Sirloin.....	1.18	1.12	.99	.83
7. Pin bone.....	1.18	1.12	.99	.83
8. Sirloin (boneless).....	1.31	1.24	1.05	.84
9. Round (bone in, full cut).....	1.05	1.05	.96	.90
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.97
11. Round tip.....	1.09	1.09	1.03	.97
12. Chuck blade (bone in).....	.71	.71	.65	.58
13. Chuck arm (bone in).....	.84	.84	.78	.71
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.73	.59	.47
3. Round tip.....	1.09	1.09	1.03	.97
4. Rump (bone in).....	.77	.77	.74	.70
5. Rump (boneless).....	1.09	1.09	1.03	.97
6. Chuck blade pot roast.....	.71	.71	.65	.58
7. Chuck arm pot roast.....	.84	.84	.78	.71
8. Chuck or shoulder (boneless).....	.92	.92	.85	.76
9. English cut.....	.90	.90	.84	.77
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.49	.49	.49	.49
2. Plate (bone in, fresh or cured).....	.40	.40	.40	.40
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.74	.70
6. Brisket (boneless, cured, deckle off).....	.96	.96	.79	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.88	.88	.82	.74
10. Heel of round (boneless).....	.84	.82	.82	.73
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.67	.67	.67	.67
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(k) (2) Retail ceiling prices for beef—Zone 11.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 11, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.23	\$1.03	\$0.77	\$0.64
2. T-bone.....	1.23	1.03	.77	.64
3. Club.....	1.23	1.03	.77	.64
4. Rib, 10-inch cut.....	.72	.63	.53	.43
5. Rib, 7-inch cut.....	.80	.72	.58	.46
6. Sirloin.....	1.16	1.10	.97	.81
7. Pin bone.....	1.16	1.10	.97	.81
8. Sirloin (boneless).....	1.28	1.22	1.03	.82
9. Round (bone in, full cut).....	1.03	1.03	.94	.88
10. Round (boneless, top and bottom).....	1.07	1.07	1.01	.95
11. Round tip.....	1.07	1.07	1.01	.95
12. Chuck blade (bone in).....	.70	.70	.64	.57
13. Chuck arm (bone in).....	.82	.82	.76	.70
14. Flank.....	.90	.90	.90	.90
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.72	.63	.53	.43
2. Rib standing (chine bone in, 7-inch cut).....	.80	.72	.58	.46
3. Round tip.....	1.07	1.07	1.01	.95
4. Rump (bone in).....	.75	.75	.73	.69
5. Rump (boneless).....	1.07	1.07	1.01	.95
6. Chuck blade pot roast.....	.70	.70	.64	.57
7. Chuck arm pot roast.....	.82	.82	.76	.70
8. Chuck or shoulder (boneless).....	.90	.90	.83	.74
9. English cut.....	.88	.88	.82	.75
10. Rib roast (boneless, rolled).....				.73
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.48	.48	.48	.48
2. Plate (bone in, fresh or cured).....	.39	.39	.39	.39
3. Plate (boneless, fresh or cured).....	.54	.54	.54	.54
4. Brisket (bone in, fresh or cured).....	.73	.73	.62	.59
5. Brisket (boneless, fresh or cured, deckle on).....	.87	.87	.73	.69
6. Brisket (boneless, cured, deckle off).....	.94	.94	.77	.74
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.68	.68	.57	.54
9. Neck (boneless).....	.86	.86	.80	.73
10. Heel of round (boneless).....	.82	.80	.80	.72
11. Shank (bone in, hind and fore).....	.44	.44	.44	.44
12. Shank (boneless, hind and fore).....	.66	.66	.66	.66
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(l) Retail ceiling prices for beef—Zone 12.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 12, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.31	\$1.10	\$0.84	\$0.67
2. T-bone.....	1.31	1.10	.84	.67
3. Club.....	1.31	1.10	.84	.67
4. Rib, 10-inch cut.....	.77	.68	.57	.47
5. Rib, 7-inch cut.....	.88	.76	.63	.50
6. Sirloin.....	1.23	1.17	1.04	.87
7. Pin bone.....	1.23	1.17	1.04	.87
8. Sirloin (boneless).....	1.37	1.30	1.10	.89
9. Round (bone in, full cut).....	1.13	1.13	1.04	.99
10. Round (boneless, top and bottom).....	1.15	1.15	1.09	1.02
11. Round tip.....	1.15	1.15	1.09	1.02
12. Chuck blade (bone in).....	.76	.76	.71	.63
13. Chuck arm (bone in).....	.89	.89	.84	.76
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.83
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.77	.68	.57	.47
2. Rib standing (chine bone in, 7-inch cut).....	.88	.76	.63	.50
3. Round tip.....	1.15	1.15	1.09	1.02
4. Rump (bone in).....	.85	.85	.81	.77
5. Rump (boneless).....	1.15	1.15	1.09	1.02
6. Chuck blade pot roast.....	.76	.76	.71	.63
7. Chuck arm pot roast.....	.89	.89	.84	.76
8. Chuck or shoulder (boneless).....	.98	.98	.91	.82
9. English cut.....	.96	.96	.91	.83
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.53	.53	.53	.53
2. Plate (bone in, fresh or cured).....	.44	.44	.44	.44
3. Plate (boneless, fresh or cured).....	.60	.60	.60	.60
4. Brisket (bone in, fresh or cured).....	.78	.78	.67	.64
5. Brisket (boneless, fresh or cured, deckle on).....	.95	.95	.80	.75
6. Brisket (boneless, cured, deckle off).....	1.03	1.03	.87	.82
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.73	.73	.61	.59
9. Neck (boneless).....	.94	.94	.88	.80
10. Heel of round (boneless).....	.95	.94	.89	.74
11. Shank (bone in, hind and fore).....	.49	.49	.49	.49
12. Shank (boneless, hind and fore).....	.72	.72	.72	.72
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.38
6. Regular chuck (whole).....	.63	.63	.58	.51
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(1) (1) Retail ceiling prices for beef—Zone 12.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 12, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.26	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.26	1.06	.80	.66
3. Club.....	1.26	1.06	.80	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.83	.73	.60	.47
6. Sirloin.....	1.18	1.13	1.00	.83
7. Pin bone.....	1.18	1.13	1.00	.83
8. Sirloin (boneless).....	1.32	1.25	1.06	.85
9. Round (bone in, full cut).....	1.06	1.06	.97	.92
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.85	.85	.79	.72
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.83	.73	.60	.47
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.80	.80	.77	.73
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.85	.85	.79	.72
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.91	.91	.85	.78
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.75	.71
6. Brisket (boneless, cured, deckle off).....	.97	.97	.80	.76
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.90	.90	.84	.77
10. Heel of round (boneless).....	.85	.83	.83	.74
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.65
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.38
6. Regular chuck (whole).....	.63	.63	.58	.51
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(m) Retail ceiling prices for beef—Zone 13N.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 13N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.32	\$1.11	\$0.84	\$0.67
2. T-bone.....	1.32	1.11	.84	.67
3. Club.....	1.32	1.11	.84	.67
4. Rib, 10-inch cut.....	.78	.68	.58	.47
5. Rib, 7-inch cut.....	.88	.77	.63	.50
6. Sirloin.....	1.24	1.13	1.05	.87
7. Pin bone.....	1.24	1.13	1.05	.87
8. Sirloin (boneless).....	1.38	1.30	1.11	.89
9. Round (bone-in, full cut).....	1.14	1.14	1.05	.99
10. Round (boneless, top and bottom).....	1.16	1.16	1.09	1.03
11. Round tip.....	1.16	1.16	1.09	1.03
12. Chuck blade (bone in).....	.77	.77	.71	.64
13. Chuck arm (bone in).....	.90	.90	.84	.77
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.85
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.78	.68	.58	.47
2. Rib standing (chine bone in, 7-inch cut).....	.88	.77	.63	.50
3. Round tip.....	1.16	1.16	1.09	1.03
4. Rump (bone in).....	.87	.87	.83	.79
5. Rump (boneless).....	1.16	1.16	1.09	1.03
6. Chuck blade pot roast.....	.77	.77	.71	.64
7. Chuck arm pot roast.....	.90	.90	.84	.77
8. Chuck or shoulder (boneless).....	.99	.99	.92	.82
9. English cut.....	.97	.97	.91	.84
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.54	.54	.54	.54
2. Plate (bone in, fresh or cured).....	.45	.45	.45	.45
3. Plate (boneless, fresh or cured).....	.60	.60	.60	.60
4. Brisket (bone in, fresh or cured).....	.79	.79	.68	.64
5. Brisket (boneless, fresh or cured, deckle on).....	.96	.96	.80	.76
6. Brisket (boneless, cured, deckle off).....	1.04	1.04	.87	.83
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.74	.74	.62	.59
9. Neck (boneless).....	.96	.96	.90	.82
10. Heel of round (boneless).....	.96	.95	.91	.74
11. Shank (bone in, hind and fore).....	.49	.49	.49	.49
12. Shank (boneless, hind and fore).....	.73	.73	.73	.73
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.65	.62
2. Sirloin beef (whole).....	.85	.81	.70	.57
3. Short loin beef (whole).....	1.07	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.61	.54	.45	.38
6. Regular chuck (whole).....	.63	.63	.58	.52
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.54	.54	.46	.43
9. Shank (whole).....	.41	.41	.41	.41

(m) (1) Retail ceiling prices for beef—Zone 13N.

The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 13N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.27	\$1.06	\$0.80	\$0.65
2. T-bone.....	1.27	1.06	.80	.65
3. Club.....	1.27	1.06	.80	.65
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.84	.74	.60	.48
6. Sirloin.....	1.19	1.13	1.00	.84
7. Pin bone.....	1.19	1.13	1.00	.84
8. Sirloin (boneless).....	1.32	1.25	1.00	.85
9. Round (bone in, full cut).....	1.07	1.07	.98	.92
10. Round (boneless, top and bottom).....	1.11	1.11	1.05	.98
11. Round tip.....	1.11	1.11	1.05	.98
12. Chuck blade (bone in).....	.72	.72	.67	.60
13. Chuck arm (bone in).....	.85	.85	.80	.73
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.53	.45
2. Rib standing (chine bone in, 7-inch cut).....	.84	.74	.60	.48
3. Round tip.....	1.11	1.11	1.05	.98
4. Rump (bone in).....	.82	.82	.78	.75
5. Rump (boneless).....	1.11	1.11	1.05	.98
6. Chuck blade pot roast.....	.72	.72	.67	.60
7. Chuck arm pot roast.....	.85	.85	.80	.73
8. Chuck or shoulder (boneless).....	.94	.94	.87	.78
9. English cut.....	.91	.91	.86	.79
10. Rib roast (boneless, rolled).....				.75
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.91	.91	.76	.71
6. Brisket (boneless, cured, deckle off).....	.98	.98	.82	.76
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.92	.92	.86	.78
10. Heel of round (boneless).....	.86	.84	.84	.74
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.65	.62
2. Sirloin beef (whole).....	.85	.81	.70	.57
3. Short loin beef (whole).....	1.07	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.61	.54	.45	.38
6. Regular chuck (whole).....	.63	.63	.58	.52
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.54	.54	.46	.43
9. Shank (whole).....	.41	.41	.41	.41

(m) (2) Retail ceiling prices for beef—Zone 13N.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 13N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.24	\$1.04	\$0.78	\$0.65
2. T-bone.....	1.24	1.04	.78	.65
3. Club.....	1.24	1.04	.78	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.73	.59	.47
6. Sirloin.....	1.17	1.11	.98	.82
7. Pin bone.....	1.17	1.11	.98	.82
8. Sirloin (boneless).....	1.29	1.23	1.04	.83
9. Round (bone in, full cut).....	1.05	1.05	.96	.90
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.96
11. Round tip.....	1.09	1.09	1.03	.96
12. Chuck blade (bone in).....	.71	.71	.66	.59
13. Chuck arm (bone in).....	.83	.83	.78	.72
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.73	.59	.47
3. Round tip.....	1.09	1.09	1.03	.96
4. Rump (bone in).....	.80	.80	.76	.74
5. Rump (boneless).....	1.09	1.09	1.03	.96
6. Chuck blade pot roast.....	.71	.71	.66	.59
7. Chuck arm pot roast.....	.83	.83	.78	.72
8. Chuck or shoulder (boneless).....	.92	.92	.85	.76
9. English cut.....	.89	.89	.84	.72
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.00
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.74	.70
6. Brisket (boneless, cured, deckle off).....	.96	.96	.80	.74
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.90	.90	.84	.76
10. Heel of round (boneless).....	.84	.82	.82	.73
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.65	.62
2. Sirloin beef (whole).....	.85	.81	.70	.57
3. Short loin beef (whole).....	1.07	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.61	.54	.45	.38
6. Regular chuck (whole).....	.63	.63	.58	.52
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.54	.54	.46	.43
9. Shank (whole).....	.41	.41	.41	.41

(n) Retail ceiling prices for beef—Zone 13S.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 13S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.29	\$1.09	\$0.82	\$0.67
2. T-bone.....	1.29	1.09	.82	.67
3. Club.....	1.29	1.09	.82	.67
4. Rib, 10-inch cut.....	.76	.67	.56	.45
5. Rib, 7-inch cut.....	.86	.74	.61	.48
6. Sirloin.....	1.21	1.16	1.02	.85
7. Pin bone.....	1.21	1.16	1.02	.85
8. Sirloin (boneless).....	1.35	1.27	1.08	.88
9. Round (bone in, full cut).....	1.11	1.11	1.03	.97
10. Round (boneless, top and bottom).....	1.13	1.13	1.07	1.00
11. Round tip.....	1.13	1.13	1.07	1.00
12. Chuck blade (bone in).....	.74	.74	.68	.61
13. Chuck arm (bone in).....	.87	.87	.81	.74
14. Flank.....	1.01	1.01	.99	.99
15. Cube.....				.80
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.76	.67	.56	.45
2. Rib standing (chine bone in, 7-inch cut).....	.86	.74	.61	.48
3. Round tip.....	1.13	1.13	1.07	1.00
4. Rump (bone in).....	.84	.84	.80	.72
5. Rump (boneless).....	1.13	1.13	1.07	1.00
6. Chuck blade pot roast.....	.74	.74	.68	.61
7. Chuck arm pot roast.....	.87	.87	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.87	.78
9. English cut.....	.94	.94	.88	.81
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.58	.58	.58	.58
4. Brisket (bone in, fresh or cured).....	.76	.76	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.93	.93	.78	.73
6. Brisket (boneless, cured, deckle off).....	1.01	1.01	.85	.79
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.93	.93	.88	.80
10. Heel of round (boneless).....	.93	.92	.87	.78
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.71	.71	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.60	.60	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(n) (1) Retail ceiling prices for beef—Zone 13S.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 13S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.27	\$1.06	\$0.80	\$0.66
2. T-bone.....	1.27	1.06	.80	.66
3. Club.....	1.27	1.06	.80	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.84	.74	.61	.48
6. Sirloin.....	1.19	1.13	1.01	.84
7. Pin bone.....	1.19	1.13	1.01	.84
8. Sirloin (boneless).....	1.32	1.25	1.07	.86
9. Round (bone in, full cut).....	1.07	1.07	.99	.93
10. Round (boneless, top and bottom).....	1.11	1.11	1.05	.99
11. Round tip.....	1.11	1.11	1.05	.99
12. Chuck blade (bone in).....	.73	.73	.67	.60
13. Chuck arm (bone in).....	.86	.86	.80	.73
14. Flank.....	.93	.93	.93	.73
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.84	.74	.61	.48
3. Round tip.....	1.11	1.11	1.05	.99
4. Rump (bone in).....	.83	.83	.79	.76
5. Rump (boneless).....	1.11	1.11	1.05	.99
6. Chuck blade pot roast.....	.73	.73	.67	.60
7. Chuck arm pot roast.....	.86	.86	.80	.73
8. Chuck or shoulder (boneless).....	.94	.94	.87	.79
9. English cut.....	.92	.92	.86	.79
10. Rib roast (boneless, rolled).....				1.03
11. Short loin (boneless, rolled).....				1.03
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.75	.75	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.91	.91	.76	.72
6. Brisket (boneless, cured, deckle off).....	.98	.98	.82	.77
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.70	.70	.59	.56
9. Neck (boneless).....	.92	.92	.87	.79
10. Heel of round (boneless).....	.86	.86	.86	.77
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.60	.60	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(n) (2) Retail ceiling prices for beef—Zone 13S.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 13S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.24	\$1.04	\$0.78	\$0.65
2. T-bone.....	1.24	1.04	.78	.65
3. Club.....	1.24	1.04	.78	.65
4. Rib, 10-inch cut.....	.73	.64	.54	.44
5. Rib, 7-inch cut.....	.82	.73	.60	.47
6. Sirloin.....	1.17	1.11	.99	.82
7. Pin bone.....	1.17	1.11	.99	.82
8. Sirloin (boneless).....	1.29	1.23	1.05	.84
9. Round (bone in, full cut).....	1.05	1.05	.97	.91
10. Round (boneless, top and bottom).....	1.09	1.09	1.03	.97
11. Round tip.....	1.09	1.09	1.03	.97
12. Chuck blade (bone in).....	.72	.72	.66	.59
13. Chuck arm (bone in).....	.84	.84	.78	.72
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.73	.64	.54	.44
2. Rib standing (chine bone in, 7-inch cut).....	.82	.73	.60	.47
3. Round tip.....	1.09	1.09	1.03	.97
4. Rump (bone in).....	.81	.81	.77	.74
5. Rump (boneless).....	1.09	1.09	1.03	.97
6. Chuck blade pot roast.....	.72	.72	.66	.59
7. Chuck arm pot roast.....	.84	.84	.78	.72
8. Chuck or shoulder (boneless).....	.92	.92	.85	.77
9. English cut.....	.90	.90	.84	.77
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.55	.55	.55	.55
4. Brisket (bone in, fresh or cured).....	.74	.74	.63	.60
5. Brisket (boneless, fresh or cured, deckle on).....	.89	.89	.74	.71
6. Brisket (boneless, cured, deckle off).....	.96	.96	.80	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.69	.69	.58	.55
9. Neck (boneless).....	.90	.90	.85	.77
10. Heel of round (boneless).....	.84	.82	.82	.75
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.68	.68	.68	.68
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.60	.60	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(o) Retail ceiling prices for beef—Zone 14N.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 14N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.32	\$1.12	\$0.85	\$0.66
2. T-bone.....	1.32	1.12	.85	.66
3. Club.....	1.32	1.12	.85	.66
4. Rib, 10-inch cut.....	.78	.69	.58	.48
5. Rib, 7-inch cut.....	.89	.78	.64	.51
6. Sirloin.....	1.24	1.19	1.05	.88
7. Pin bone.....	1.24	1.19	1.05	.88
8. Sirloin (boneless).....	1.39	1.31	1.12	.90
9. Round (bone in, full cut).....	1.15	1.15	1.06	1.01
10. Round (boneless, top and bottom).....	1.17	1.17	1.11	1.04
11. Round tip.....	1.17	1.17	1.11	1.04
12. Chuck blade (bone in).....	.78	.78	.72	.65
13. Chuck arm (bone in).....	.91	.91	.85	.78
14. Flank.....	1.02	1.02	1.00	1.00
15. Cube.....				.84
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.78	.69	.58	.48
2. Rib standing (chine bone in, 7-inch cut).....	.89	.78	.64	.51
3. Round tip.....	1.17	1.17	1.11	1.04
4. Rump (bone in).....	.90	.80	.69	.52
5. Rump (boneless).....	1.17	1.17	1.11	1.04
6. Chuck blade pot roast.....	.78	.78	.72	.65
7. Chuck arm pot roast.....	.91	.91	.85	.78
8. Chuck or shoulder (boneless).....	1.00	1.00	.93	.84
9. English cut.....	.98	.98	.92	.85
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.55	.55	.55	.55
2. Plate (bone in, fresh or cured).....	.46	.46	.46	.46
3. Plate (boneless, fresh or cured).....	.61	.61	.61	.61
4. Brisket (bone in, fresh or cured).....	.80	.80	.68	.65
5. Brisket (boneless, fresh or cured, deckle on).....	.97	.97	.81	.77
6. Brisket (boneless, cured, deckle off).....	1.05	1.05	.88	.84
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.75	.75	.62	.60
9. Neck (boneless).....	.99	.99	.92	.85
10. Heel of round (boneless).....	.97	.96	.93	.75
11. Shank (bone in, hind and fore).....	.50	.50	.50	.50
12. Shank (boneless, hind and fore).....	.74	.74	.74	.74
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:	.70	.70	.70	.70
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.82	.70	.58
3. Short loin beef (whole).....	1.07	.91	.71	.53
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.61	.54	.46	.39
6. Regular chuck (whole).....	.64	.64	.59	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(o) (1) Retail ceiling prices for beef—Zone 14N.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 14N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.27	\$1.07	\$0.81	\$0.67
2. T-bone.....	1.27	1.07	.81	.67
3. Club.....	1.27	1.07	.81	.67
4. Rib, 10-inch cut.....	.75	.66	.56	.46
5. Rib, 7-inch cut.....	.84	.75	.61	.49
6. Sirloin.....	1.19	1.14	1.01	.85
7. Pin bone.....	1.19	1.14	1.01	.85
8. Sirloin (boneless).....	1.33	1.26	1.07	.86
9. Round (bone in, full cut).....	1.08	1.08	.99	.94
10. Round (boneless, top and bottom).....	1.12	1.12	1.06	1.00
11. Round tip.....	1.12	1.12	1.06	1.00
12. Chuck blade (bone in).....	.73	.73	.68	.61
13. Chuck arm (bone in).....	.86	.86	.81	.74
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.72
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.66	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.84	.75	.61	.49
3. Round tip.....	1.12	1.12	1.06	1.00
4. Rump (bone in).....	.85	.85	.81	.78
5. Rump (boneless).....	1.12	1.12	1.06	1.00
6. Chuck blade pot roast.....	.73	.73	.68	.61
7. Chuck arm pot roast.....	.86	.86	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.88	.79
9. English cut.....	.92	.92	.87	.80
10. Rib roast (boneless, rolled).....				.76
11. Short loin (boneless, rolled).....				1.03
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.76	.76	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	.99	.99	.83	.77
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.71	.71	.60	.57
9. Neck (boneless).....	.94	.94	.88	.81
10. Heel of round (boneless).....	.87	.86	.86	.75
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef:	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.82	.70	.58
3. Short loin beef (whole).....	1.07	.91	.71	.53
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.61	.54	.46	.39
6. Regular chuck (whole).....	.64	.64	.59	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(o) (2) Retail ceiling prices for beef—Zone 14N.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 14N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.24	\$1.05	\$0.79	\$0.66
2. T-bone.....	1.24	1.05	.79	.66
3. Club.....	1.24	1.05	.79	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.82	.74	.60	.48
6. Sirloin.....	1.17	1.12	.99	.83
7. Pin bone.....	1.17	1.12	.99	.83
8. Sirloin (boneless).....	1.30	1.23	1.05	.84
9. Round (bone in, full cut).....	1.06	1.06	.97	.92
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.67	.60
13. Chuck arm (bone in).....	.84	.84	.79	.73
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.82	.74	.60	.48
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.83	.83	.79	.76
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.67	.60
7. Chuck arm pot roast.....	.84	.84	.79	.73
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.90	.90	.85	.78
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.74	.74	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.75	.71
6. Brisket (boneless, cured, deckle off).....	.97	.97	.81	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.55
9. Neck (boneless).....	.92	.92	.86	.79
10. Heel of round (boneless).....	.85	.84	.83	.74
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.82	.70	.58
3. Short loin beef (whole).....	1.07	.91	.71	.53
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.61	.64	.46	.39
6. Regular chuck (whole).....	.64	.64	.59	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(p) Retail ceiling prices for beef—Zone 14S.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 14S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.30	\$1.09	\$0.82	\$0.68
2. T-bone.....	1.30	1.09	.82	.68
3. Club.....	1.30	1.09	.82	.68
4. Rib, 10-inch cut.....	.77	.67	.57	.46
5. Rib, 7-inch cut.....	.86	.74	.62	.50
6. Sirloin.....	1.21	1.16	1.02	.85
7. Pin bone.....	1.21	1.16	1.02	.85
8. Sirloin (boneless).....	1.35	1.28	1.09	.87
9. Round (bone in, full cut).....	1.12	1.12	1.03	.98
10. Round (boneless, top and bottom).....	1.14	1.14	1.08	1.01
11. Round tip.....	1.14	1.14	1.08	1.01
12. Chuck blade (bone in).....	.75	.75	.69	.61
13. Chuck arm (bone in).....	.88	.88	.82	.74
14. Flank.....	1.02	1.02	1.00	1.00
15. Cube.....				.82
II. Roasts:				
1. Rib standing (chine bone in 10-inch cut).....	.77	.67	.57	.46
2. Rib standing (chine bone in 7-inch cut).....	.86	.74	.61	.48
3. Round tip.....	1.14	1.14	1.08	1.01
4. Rump (bone in).....	.86	.86	.82	.79
5. Rump (boneless).....	1.14	1.14	1.08	1.01
6. Chuck blade pot roast.....	.75	.75	.69	.61
7. Chuck arm pot roast.....	.88	.88	.82	.74
8. Chuck or shoulder (boneless).....	.96	.96	.89	.79
9. English cut.....	.95	.95	.89	.81
10. Rib roast (boneless, rolled).....				.82
11. Short loin (boneless, rolled).....				1.05
III. Stews and other cuts:				
1. Short ribs.....	.52	.52	.52	.52
2. Plate (bone in, fresh or cured).....	.43	.43	.43	.43
3. Plate (boneless, fresh or cured).....	.59	.59	.59	.59
4. Brisket (bone in, fresh or cured).....	.77	.77	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.94	.94	.79	.74
6. Brisket (boneless, cured, deckle off).....	1.02	1.02	.86	.80
7. Flank meat.....	.70	.70	.70	.70
8. Neck (bone in).....	.73	.73	.59	.58
9. Neck (boneless).....	.95	.95	.87	.75
10. Heel of round (boneless).....	.84	.83	.83	.74
11. Shank (bone in, hind and fore).....	.48	.48	.48	.48
12. Shank (boneless, hind and fore).....	.72	.72	.72	.72
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.64	.61
2. Sirloin beef (whole).....	.84	.80	.69	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.64	.62	.56	.49
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.40	.40	.40	.40

(p) (1) Retail ceiling prices for beef—Zone 14S.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 14S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.27	\$1.07	\$0.81	\$0.67
2. T-bone.....	1.27	1.07	.81	.67
3. Club.....	1.27	1.07	.81	.67
4. Rib, 10-inch cut.....	.75	.66	.56	.46
5. Rib, 7-inch cut.....	.84	.75	.61	.49
6. Sirloin.....	1.19	1.14	1.01	.85
7. Pin bone.....	1.19	1.14	1.01	.85
8. Sirloin (boneless).....	1.33	1.26	1.07	.86
9. Round (bone in, full cut).....	1.08	1.08	.99	.94
10. Round (boneless, top and bottom).....	1.12	1.12	1.06	1.00
11. Round tip.....	1.12	1.12	1.06	1.00
12. Chuck blade (bone in).....	.73	.73	.68	.61
13. Chuck arm (bone in).....	.86	.86	.81	.74
14. Flank.....	.93	.93	.93	.93
15. Cube.....				.72
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.66	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.84	.75	.61	.49
3. Round tip.....	1.12	1.12	1.06	1.00
4. Rump (bone in).....	.85	.85	.81	.78
5. Rump (boneless).....	1.12	1.12	1.06	1.00
6. Chuck blade pot roast.....	.73	.73	.68	.61
7. Chuck arm pot roast.....	.86	.86	.81	.74
8. Chuck or shoulder (boneless).....	.95	.95	.88	.79
9. English cut.....	.92	.92	.87	.80
10. Rib roast (boneless, rolled).....				.76
11. Short loin (boneless, rolled).....				1.03
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.76	.76	.65	.62
5. Brisket (boneless, fresh or cured, deckle on).....	.92	.92	.77	.72
6. Brisket (boneless, cured, deckle off).....	.99	.99	.83	.77
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.71	.71	.60	.57
9. Neck (boneless).....	.94	.94	.88	.81
10. Heel of round (boneless).....	.87	.87	.86	.75
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.64	.61
2. Sirloin beef (whole).....	.84	.80	.69	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.64	.62	.56	.49
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.40	.40	.40	.40

(p) (2) Retail ceiling prices for beef—Zone 14S.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 14S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Choice	Good	Com'l.	Utility
I. Steaks:				
1. Porterhouse.....	\$1.24	\$1.05	\$0.79	\$0.66
2. T-bone.....	1.24	1.05	.79	.66
3. Club.....	1.24	1.05	.79	.66
4. Rib, 10-inch cut.....	.74	.65	.55	.45
5. Rib, 7-inch cut.....	.82	.74	.60	.48
6. Sirloin.....	1.17	1.12	.99	.83
7. Pin bone.....	1.17	1.12	.99	.83
8. Sirloin (boneless).....	1.30	1.23	1.05	.84
9. Round (bone in, full cut).....	1.06	1.06	.97	.92
10. Round (boneless, top and bottom).....	1.10	1.10	1.04	.98
11. Round tip.....	1.10	1.10	1.04	.98
12. Chuck blade (bone in).....	.72	.72	.67	.60
13. Chuck arm (bone in).....	.84	.84	.79	.73
14. Flank.....	.91	.91	.91	.91
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.65	.55	.45
2. Rib standing (chine bone in, 7-inch cut).....	.82	.74	.60	.48
3. Round tip.....	1.10	1.10	1.04	.98
4. Rump (bone in).....	.83	.83	.79	.76
5. Rump (boneless).....	1.10	1.10	1.04	.98
6. Chuck blade pot roast.....	.72	.72	.67	.60
7. Chuck arm pot roast.....	.84	.84	.79	.73
8. Chuck or shoulder (boneless).....	.93	.93	.86	.77
9. English cut.....	.90	.90	.85	.78
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.01
III. Stews and other cuts:				
1. Short ribs.....	.50	.50	.50	.50
2. Plate (bone in, fresh or cured).....	.41	.41	.41	.41
3. Plate (boneless, fresh or cured).....	.56	.56	.56	.56
4. Brisket (bone in, fresh or cured).....	.74	.74	.64	.61
5. Brisket (boneless, fresh or cured, deckle on).....	.90	.90	.75	.71
6. Brisket (boneless, cured, deckle off).....	.97	.97	.81	.75
7. Flank meat.....	.66	.66	.66	.66
8. Neck (bone in).....	.70	.70	.59	.55
9. Neck (boneless).....	.92	.92	.86	.79
10. Heel of round (boneless).....	.85	.84	.83	.74
11. Shank (bone in, hind and fore).....	.45	.45	.45	.45
12. Shank (boneless, hind and fore).....	.69	.69	.69	.69
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.65	.65	.65	.65
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.64	.61
2. Sirloin beef (whole).....	.84	.80	.69	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.64	.62	.56	.49
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.40	.40	.40	.40

(q) Retail ceiling prices for beef—Zone 15.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the grades of beef cuts listed below at retail in Zone 15, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.32	\$1.12	\$0.85	\$0.67
2. T-bone.....	1.32	1.12	.85	.67
3. Club.....	1.32	1.12	.85	.67
4. Rib, 10-inch cut.....	.78	.69	.58	.48
5. Rib, 7-inch cut.....	.89	.78	.64	.51
6. Sirloin.....	1.24	1.19	1.05	.88
7. Pin bone.....	1.24	1.19	1.05	.88
8. Sirloin (boneless).....	1.39	1.32	1.12	.91
9. Round (bone in, full cut).....	1.15	1.15	1.06	1.00
10. Round (boneless, top and bottom).....	1.17	1.17	1.11	1.04
11. Round tip.....	1.17	1.17	1.11	1.04
12. Chuck blade (bone in).....	.78	.78	.71	.64
13. Chuck arm (bone in).....	.91	.91	.84	.77
14. Flank.....	1.02	1.02	1.00	1.00
15. Cube.....				.85
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.78	.69	.58	.48
2. Rib standing (chine bone in, 7-inch cut).....	.89	.78	.64	.51
3. Round tip.....	1.17	1.17	1.11	1.04
4. Rump (bone in).....	.94	.94	.90	.89
5. Rump (boneless).....	1.17	1.17	1.11	1.04
6. Chuck blade, pot roast.....	.78	.78	.71	.64
7. Chuck arm, pot roast.....	.91	.91	.84	.77
8. Chuck or shoulder (boneless).....	1.00	1.00	.92	.83
9. English cut.....	.98	.98	.91	.84
10. Rib roast (boneless, rolled).....				.83
11. Short loin (boneless, rolled).....				1.09
III. Stews and other cuts:				
1. Short ribs.....	.54	.54	.54	.54
2. Plate (bone in, fresh or cured).....	.45	.45	.45	.45
3. Plate (boneless, fresh or cured).....	.62	.62	.62	.62
4. Brisket (bone in, fresh or cured).....	.80	.79	.68	.65
5. Brisket (boneless, fresh or cured, deckle on).....	.97	.97	.82	.77
6. Brisket (boneless, cured, deckle off).....	1.05	1.05	.89	.84
7. Flank meat.....	.71	.71	.71	.71
8. Neck (bone in).....	.75	.75	.61	.61
9. Neck (boneless).....	1.00	1.00	.94	.86
10. Heel of round (boneless).....	.97	.96	.95	.75
11. Shank (bone in, hind and fore).....	.50	.50	.50	.50
12. Shank (boneless, hind and fore).....	.74	.74	.74	.74
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.71	.71	.71	.71
IV. Wholesale cuts:				
1. Round beef (whole).....	.70	.70	.67	.63
2. Sirloin beef (whole).....	.87	.82	.71	.68
3. Short loin beef (whole).....	1.07	.91	.71	.63
4. Flank beef (whole).....	.44	.44	.44	.44
5. Rib beef (whole).....	.61	.54	.46	.38
6. Regular chuck (whole).....	.64	.64	.58	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.55	.55	.47	.45
9. Shank (whole).....	.42	.42	.42	.42

(q) (1) Retail ceiling prices for beef—Zone 15.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the grades of beef cuts listed below at retail in Zone 15, in accordance with Ceiling Price Regulation 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.28	\$1.08	\$0.82	\$0.68
2. T-bone.....	1.28	1.08	.82	.68
3. Club.....	1.28	1.08	.82	.68
4. Rib, 10-inch cut.....	.75	.67	.57	.47
5. Rib, 7-inch cut.....	.85	.76	.62	.50
6. Sirloin.....	1.20	1.15	1.02	.85
7. Pin bone.....	1.20	1.15	1.02	.85
8. Sirloin (boneless).....	1.34	1.27	1.08	.88
9. Round (bone in, full cut).....	1.10	1.10	1.01	.95
10. Round (boneless, top and bottom).....	1.13	1.13	1.07	1.01
11. Round tip.....	1.13	1.13	1.07	1.01
12. Chuck blade (bone in).....	.74	.74	.69	.62
13. Chuck arm (bone in).....	.87	.87	.82	.75
14. Flank.....	.94	.94	.84	.94
15. Cube.....				.72
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.75	.67	.57	.47
2. Rib standing (chine bone in, 7-inch cut).....	.85	.76	.62	.50
3. Round tip.....	1.13	1.13	1.07	1.01
4. Rump (bone in).....	.89	.89	.85	.81
5. Rump (boneless).....	1.13	1.13	1.07	1.01
6. Chuck blade pot roast.....	.74	.74	.69	.62
7. Chuck arm pot roast.....	.87	.87	.82	.75
8. Chuck or shoulder (boneless).....	.97	.94	.90	.81
9. English cut.....	.93	.93	.88	.81
10. Rib roast (boneless, rolled).....				.76
11. Short loin (boneless, rolled).....				1.04
III. Stews and other cuts:				
1. Short ribs.....	.52	.52	.52	.52
2. Plate (bone in, fresh or cured).....	.43	.43	.43	.43
3. Plate (boneless, fresh or cured).....	.58	.58	.58	.58
4. Brisket (bone in, fresh or cured).....	.77	.77	.66	.63
5. Brisket (boneless, fresh or cured, deckle on).....	.94	.94	.78	.74
6. Brisket (boneless, cured, deckle off).....	1.01	1.01	.84	.79
7. Flank meat.....	.68	.68	.68	.68
8. Neck (bone in).....	.72	.72	.61	.57
9. Neck (boneless).....	.88	.88	.92	.84
10. Heel of round (boneless).....	.89	.87	.87	.76
11. Shank (bone in, hind and fore).....	.47	.47	.47	.47
12. Shank (boneless, hind and fore).....	.71	.70	.71	.71
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.67	.67	.67	.67
IV. Wholesale cuts:				
1. Round beef (whole).....	.70	.70	.67	.63
2. Sirloin beef (whole).....	.87	.82	.71	.68
3. Short loin beef (whole).....	1.07	.91	.71	.63
4. Flank beef (whole).....	.44	.44	.44	.44
5. Rib beef (whole).....	.61	.54	.46	.38
6. Regular chuck (whole).....	.64	.64	.58	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.55	.55	.47	.45
9. Shank (whole).....	.42	.42	.42	.42

(q) (2) Retail ceiling prices for beef—Zone 15.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the grades of beef cuts listed below at retail in Zone 15, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.25	\$1.06	\$0.80	\$0.67
2. T-bone.....	1.25	1.06	.80	.67
3. Club.....	1.25	1.06	.80	.67
4. Rib, 10-inch cut.....	.74	.66	.56	.46
5. Rib, 7-inch cut.....	.83	.74	.61	.49
6. Sirloin.....	1.18	1.13	1.00	.83
7. Pin bone.....	1.18	1.13	1.00	.83
8. Sirloin (boneless).....	1.31	1.24	1.06	.86
9. Round (bone in, full cut).....	1.08	1.08	.99	.93
10. Round (boneless, top and bottom).....	1.11	1.11	1.05	.99
11. Round tip.....	1.11	1.11	1.05	.99
12. Chuck blade (bone in).....	.73	.73	.68	.61
13. Chuck arm (bone in).....	.85	.85	.80	.74
14. Flank.....	.92	.92	.92	.92
15. Cube.....				.71
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.74	.66	.56	.46
2. Rib standing (chine bone in, 7-inch cut).....	.83	.74	.61	.49
3. Round tip.....	1.11	1.11	1.05	.99
4. Rump (bone in).....	.87	.87	.83	.79
5. Rump (boneless).....	1.11	1.11	1.05	.99
6. Chuck blade pot roast.....	.73	.73	.68	.61
7. Chuck arm pot roast.....	.85	.85	.80	.74
8. Chuck or shoulder (boneless).....	.95	.92	.88	.79
9. English cut.....	.91	.91	.86	.79
10. Rib roast (boneless, rolled).....				.74
11. Short loin (boneless, rolled).....				1.02
III. Stews and other cuts:				
1. Short ribs.....	.51	.51	.51	.51
2. Plate (bone in, fresh or cured).....	.42	.42	.42	.42
3. Plate (boneless, fresh or cured).....	.57	.57	.57	.57
4. Brisket (bone in, fresh or cured).....	.75	.75	.65	.62
5. Brisket (boneless, fresh and cured, deckle on).....	.92	.92	.76	.73
6. Brisket (boneless, cured, deckle off).....	.99	.99	.82	.77
7. Flank meat.....	.67	.67	.67	.67
8. Neck (bone in).....	.71	.71	.60	.56
9. Neck (boneless).....	.96	.96	.90	.82
10. Heel of round (boneless).....	.87	.85	.85	.74
11. Shank (bone in, hind and fore).....	.46	.46	.46	.46
12. Shank (boneless, hind and fore).....	.70	.70	.70	.70
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.66	.66	.66	.66
IV. Wholesale cuts:				
1. Round beef (whole).....	.70	.70	.67	.63
2. Sirloin beef (whole).....	.87	.82	.71	.68
3. Short loin beef (whole).....	1.07	.91	.71	.63
4. Flank beef (whole).....	.44	.44	.44	.44
5. Rib beef (whole).....	.61	.54	.46	.38
6. Regular chuck (whole).....	.64	.64	.58	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.55	.55	.47	.45
9. Shank (whole).....	.42	.42	.42	.42

SEC. 41. Office of Price Stabilization list of retail ceiling prices for certain variety beef meats and beef byproducts—

(a) Retail ceiling prices for certain variety beef meats and beef byproducts.

[The following ceiling prices per pound apply in all "Groups 1 and 2" stores selling the variety beef meats and edible beef byproducts listed below at retail in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Zones								
	1	2	3	4	5	6	6A	7	8
Brains.....	\$0.16	\$0.16	\$0.15	\$0.15	\$0.15	\$0.13	\$0.13	\$0.15	\$0.15
Cheek meat.....	.61	.61	.60	.60	.60	.58	.58	.60	.60
Head meat.....	.61	.61	.60	.60	.60	.58	.58	.60	.60
Heart.....	.54	.54	.53	.53	.53	.51	.51	.53	.53
Kidneys.....	.24	.24	.23	.23	.23	.21	.21	.23	.23
Lips.....	.30	.29	.29	.29	.28	.27	.27	.29	.29
Livers.....	.90	.90	.90	.89	.89	.87	.87	.89	.89
Lungs.....	.19	.18	.18	.18	.17	.16	.16	.18	.18
Melts.....	.19	.18	.18	.18	.17	.16	.16	.18	.18
Sweetbreads (neck).....	.56	.55	.55	.55	.54	.53	.53	.55	.55
Sweetbreads (heart).....	.28	.27	.27	.26	.26	.24	.24	.26	.26
Tails.....	.40	.39	.39	.39	.38	.37	.37	.39	.39
Tripe, scalded (bellies).....	.22	.22	.21	.21	.21	.19	.19	.21	.21
Tripe, cooked.....	.27	.27	.26	.26	.26	.24	.24	.26	.26
Tripe, honeycomb.....	.39	.38	.38	.37	.37	.35	.35	.37	.37
Udders.....	.16	.15	.15	.14	.14	.13	.13	.15	.15
	9	10	11	12	13N	13S	14N	14S	15
Brains.....	\$0.14	\$0.14	\$0.15	\$0.15	\$0.16	\$0.16	\$0.16	\$0.16	\$0.17
Cheek meat.....	.59	.59	.60	.60	.61	.61	.61	.61	.62
Head meat.....	.59	.59	.60	.60	.61	.61	.61	.61	.62
Heart.....	.52	.52	.53	.53	.54	.54	.54	.54	.55
Kidneys.....	.22	.22	.23	.23	.24	.24	.25	.25	.25
Lips.....	.28	.28	.28	.29	.29	.30	.30	.30	.31
Livers.....	.88	.88	.89	.89	.90	.90	.91	.91	.91
Lungs.....	.17	.17	.17	.18	.18	.19	.19	.19	.20
Melts.....	.17	.17	.17	.18	.18	.19	.19	.19	.20
Sweetbreads (neck).....	.54	.54	.54	.55	.55	.56	.56	.56	.57
Sweetbreads (heart).....	.25	.25	.26	.27	.27	.28	.28	.28	.29
Tails.....	.38	.38	.38	.39	.39	.40	.40	.40	.41
Tripe, scalded (bellies).....	.20	.20	.21	.21	.22	.22	.22	.22	.23
Tripe, cooked.....	.25	.25	.25	.26	.27	.27	.27	.27	.28
Tripe, honeycomb.....	.36	.36	.37	.38	.38	.38	.39	.39	.40
Udders.....	.14	.14	.14	.15	.15	.15	.16	.16	.17

(a) (1) Retail ceiling prices for certain variety beef meats and beef byproducts.

[The following ceiling prices per pound apply in all "Groups 3 and 4" stores selling the variety beef meats and beef byproducts listed below at retail in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Zones														
	1	2	3	4	5	6	6A	7	8	9	10	11	12	13N	13S
Brains.....	\$0.16	\$0.15	\$0.15	\$0.14	\$0.14	\$0.13	\$0.13	\$0.15	\$0.15	\$0.13	\$0.14	\$0.14	\$0.15	\$0.15	\$0.16
Cheek meat.....	.59	.59	.58	.58	.58	.56	.56	.58	.58	.57	.57	.58	.58	.59	.59
Head meat.....	.59	.59	.58	.58	.58	.56	.56	.58	.58	.57	.57	.58	.58	.59	.59
Hearts.....	.52	.52	.51	.51	.51	.49	.49	.51	.51	.50	.50	.51	.51	.52	.52
Kidneys.....	.23	.23	.23	.22	.22	.20	.20	.22	.22	.21	.21	.22	.23	.23	.24
Lips.....	.29	.28	.28	.27	.27	.26	.26	.28	.28	.27	.27	.28	.28	.29	.29
Livers.....	.87	.87	.86	.86	.86	.84	.84	.86	.86	.85	.85	.86	.86	.87	.87
Lungs.....	.18	.18	.17	.17	.17	.15	.15	.17	.17	.16	.16	.17	.17	.18	.18
Melts.....	.18	.18	.17	.17	.17	.15	.15	.17	.17	.16	.16	.17	.17	.18	.18
Sweet breads (neck).....	.64	.63	.63	.63	.63	.61	.61	.63	.63	.62	.62	.63	.64	.64	.65
Sweet breads (heart).....	.27	.26	.26	.25	.25	.24	.24	.26	.26	.25	.25	.26	.26	.27	.27
Tails.....	.39	.38	.38	.37	.37	.35	.35	.37	.37	.36	.36	.37	.38	.38	.39
Tripe, scalded (bellies).....	.21	.21	.21	.20	.20	.18	.18	.20	.20	.19	.19	.20	.21	.21	.22
Tripe, cooked.....	.26	.26	.25	.25	.25	.23	.23	.25	.25	.24	.24	.25	.25	.26	.26
Tripe, honeycomb.....	.87	.87	.86	.86	.86	.84	.84	.86	.86	.85	.85	.86	.86	.87	.87
Udders.....	.12	.15	.14	.14	.14	.12	.12	.14	.14	.13	.13	.14	.14	.15	.15

(a) (2) Retail ceiling prices for certain variety beef meats and beef byproducts.

[The following ceiling prices per pound apply in all "Groups 3B and 4B" stores selling the variety beef meats and edible beef byproducts listed below at retail in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Zones														
	1	2	3	4	5	6	6A	7	8	9	10	11	12	13N	13S
Brains.....	\$0.16	\$0.15	\$0.15	\$0.14	\$0.14	\$0.13	\$0.13	\$0.15	\$0.15	\$0.13	\$0.14	\$0.14	\$0.15	\$0.15	\$0.16
Cheek meat.....	.58	.58	.57	.57	.57	.55	.55	.57	.57	.56	.56	.57	.57	.58	.58
Head meat.....	.58	.58	.57	.57	.57	.55	.55	.57	.57	.56	.56	.57	.57	.58	.58
Hearts.....	.61	.61	.60	.60	.60	.48	.48	.60	.60	.49	.49	.50	.50	.51	.51
Kidneys.....	.23	.23	.23	.22	.22	.20	.20	.22	.22	.21	.21	.22	.23	.23	.24
Lips.....	.28	.27	.27	.26	.26	.25	.25	.27	.27	.26	.26	.27	.28	.28	.29
Livers.....	.85	.85	.84	.84	.84	.82	.82	.84	.84	.83	.83	.84	.85	.85	.86
Lungs.....	.18	.18	.17	.17	.17	.15	.15	.17	.17	.16	.16	.17	.17	.18	.18
Melts.....	.18	.18	.17	.17	.17	.15	.15	.17	.17	.16	.16	.17	.17	.18	.18
Sweet breads (neck).....	.63	.62	.62	.62	.62	.60	.60	.62	.62	.61	.61	.62	.63	.63	.64
Sweet breads (heart).....	.26	.25	.25	.25	.25	.24	.24	.25	.25	.24	.24	.25	.25	.26	.26
Tails.....	.38	.37	.37	.36	.36	.34	.34	.36	.36	.35	.35	.36	.37	.37	.38
Tripe, scalded (bellies).....	.21	.21	.21	.20	.20	.18	.18	.20	.20	.19	.19	.20	.21	.21	.22
Tripe, cooked.....	.25	.25	.25	.25	.25	.23	.23	.25	.25	.24	.24	.25	.25	.26	.26
Tripe, honeycomb.....	.86	.86	.85	.85	.85	.83	.83	.85	.85	.84	.84	.85	.86	.86	.87
Udders.....	.15	.15	.14	.14	.14	.12	.12	.14	.14	.13	.13	.14	.14	.15	.15

Sec. 42. Office of Price Stabilization list of retail ceiling prices on specially authorized sales to eating places or other retailers—

(a) Retail ceiling prices for beef—Zone 1.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places or other retailers in Zone 1, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.11	\$0.95	\$0.75	\$0.57
2. T-bone.....	1.11	.95	.75	.57
3. Club.....	1.11	.95	.75	.57
4. Rib, 10-inch cut.....	.65	.58	.50	.42
5. Rib, 7-inch cut.....	.73	.65	.54	.45
6. Sirloin.....	1.05	1.00	.88	.72
7. Pin bone.....	1.05	1.00	.88	.72
8. Sirloin (boneless).....	1.15	1.09	.92	.73
9. Round (bone in, full cut).....	.99	.99	.90	.85
10. Round (boneless, top and bottom).....	.97	.97	.91	.85
11. Round tip.....	.97	.97	.91	.85
12. Chuck blade (bone in).....	.68	.68	.62	.55
13. Chuck arm (bone in).....	.81	.81	.75	.68
14. Flank.....	.84	.84	.84	.84
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.65	.58	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.73	.65	.54	.45
3. Round tip.....	.97	.97	.91	.85
4. Rump (bone in).....	.77	.77	.73	.70
5. Rump (boneless).....	.97	.97	.91	.85
6. Chuck blade pot roast.....	.68	.68	.62	.55
7. Chuck arm pot roast.....	.81	.81	.75	.68
8. Chuck or shoulder (boneless).....	.90	.87	.80	.72
9. English cut.....	.88	.88	.82	.75
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.24	.24	.24	.24
3. Plate (boneless, fresh or cured).....	.49	.49	.49	.49
4. Brisket (bone in, fresh or cured).....	.69	.69	.69	.69
5. Brisket (boneless, fresh or cured, deckle on).....	.83	.83	.83	.83
6. Brisket (boneless, fresh or cured, deckle off).....	.90	.90	.75	.71
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.65	.65	.65	.65
9. Neck (boneless).....	.85	.85	.80	.73
10. Heel of round (boneless).....	.85	.85	.80	.73
11. Shank (bone in, hind and fore).....	.41	.41	.41	.41
12. Shank (boneless, hind and fore).....	.63	.63	.63	.63
13. Soup bone.....	.06	.06	.06	.06
14. Suit.....	.10	.10	.10	.10
IV. Ground beef.....	.70	.70	.70	.70
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.81	.70	.58
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.63	.63	.57	.50
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(b) Retail ceiling prices for beef—Zone 2.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places or other retailers in Zone 2, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.11	\$0.95	\$0.75	\$0.58
2. T-bone.....	1.11	.95	.75	.58
3. Club.....	1.11	.95	.75	.58
4. Rib, 10-inch cut.....	.65	.58	.51	.44
5. Rib, 7-inch cut.....	.74	.65	.55	.44
6. Sirloin.....	1.05	1.00	.88	.72
7. Pin bone.....	1.05	1.00	.88	.72
8. Sirloin (boneless).....	1.15	1.08	.91	.72
9. Round (bone in, full cut).....	.97	.97	.89	.83
10. Round (boneless, top and bottom).....	.95	.95	.89	.82
11. Round tip.....	.95	.95	.89	.82
12. Chuck blade (bone in).....	.67	.67	.62	.55
13. Chuck arm (bone in).....	.80	.80	.75	.68
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.67
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.65	.58	.51	.42
2. Rib standing (chine bone in, 7-inch cut).....	.74	.65	.55	.44
3. Round tip.....	.95	.95	.89	.82
4. Rump (bone in).....	.67	.67	.63	.60
5. Rump (boneless).....	.95	.95	.89	.82
6. Chuck blade pot roast.....	.67	.67	.62	.55
7. Chuck arm pot roast.....	.80	.80	.75	.68
8. Chuck or shoulder (boneless).....	.86	.86	.79	.71
9. English cut.....	.87	.87	.82	.75
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.44	.44	.44	.44
2. Plate (bone in) (fresh or cured).....	.35	.35	.35	.35
3. Plate (boneless) (fresh or cured).....	.48	.48	.48	.48
4. Brisket (bone in) (fresh or cured).....	.69	.69	.69	.69
5. Brisket (boneless, fresh or cured, deckle on).....	.82	.82	.82	.82
6. Brisket (boneless, cured, deckle off).....	.89	.89	.74	.70
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.63	.63	.63	.63
9. Neck (boneless).....	.80	.80	.74	.67
10. Heel of round (boneless).....	.80	.80	.74	.67
11. Shank (bone in, hind and fore).....	.41	.41	.41	.41
12. Shank (boneless, hind and fore).....	.62	.62	.62	.62
13. Soup bone.....	.06	.06	.06	.06
14. Suit.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.79	.68	.55
3. Short loin beef (whole).....	1.06	.90	.71	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.46	.37
6. Regular chuck (whole).....	.62	.62	.57	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(c) Retail ceiling prices for beef—Zone 3.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places or other retailers in Zone 3, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.09	\$0.94	\$0.74	\$0.55
2. T-bone.....	1.09	.94	.74	.55
3. Club.....	1.09	.94	.74	.55
4. Rib, 10-inch cut.....	.64	.57	.49	.41
5. Rib, 7-inch cut.....	.72	.63	.53	.44
6. Sirloin.....	1.03	.98	.86	.71
7. Pin bone.....	1.03	.98	.86	.71
8. Sirloin (boneless).....	1.13	1.06	.89	.71
9. Round (bone in, full cut).....	.95	.95	.87	.81
10. Round (boneless, top and bottom).....	.93	.93	.88	.81
11. Round tip.....	.93	.93	.88	.81
12. Chuck blade (bone in).....	.65	.65	.60	.53
13. Chuck arm (bone in).....	.78	.78	.73	.68
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.66
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.64	.57	.49	.41
2. Rib standing (chine bone in, 7-inch cut).....	.72	.63	.53	.44
3. Round tip.....	.93	.93	.88	.81
4. Rump (bone in).....	.60	.60	.56	.53
5. Rump (boneless).....	.93	.93	.88	.81
6. Chuck blade pot roast.....	.65	.65	.60	.53
7. Chuck arm pot roast.....	.78	.78	.73	.68
8. Chuck or shoulder (boneless).....	.83	.83	.76	.68
9. English cut.....	.85	.85	.80	.73
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.42	.42	.42	.42
2. Plate (bone in, fresh or cured).....	.33	.33	.33	.33
3. Plate (boneless, fresh or cured).....	.47	.47	.47	.47
4. Brisket (bone in, fresh or cured).....	.67	.67	.67	.55
5. Brisket (boneless, fresh or cured, deckle on).....	.80	.80	.67	.63
6. Brisket (boneless, cured, deckle off).....	.87	.87	.73	.68
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.61	.61	.51	.49
9. Neck (boneless).....	.74	.74	.68	.61
10. Heel of round (boneless).....	.74	.74	.68	.61
11. Shank (bone in, hind and fore).....	.40	.40	.40	.40
12. Shank (boneless, hind and fore).....	.61	.61	.61	.61
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.62	.59
2. Sirloin beef (whole).....	.82	.78	.67	.54
3. Short loin beef (whole).....	1.04	.89	.69	.59
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.57	.52	.44	.36
6. Regular chuck (whole).....	.60	.60	.53	.36
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.38	.38	.38	.38

(d) Retail ceiling prices for beef—Zone 4.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places or other retailers in Zone 4, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.10	\$0.94	\$0.74	\$0.55
2. T-bone.....	1.10	.94	.74	.55
3. Club.....	1.10	.94	.74	.55
4. Rib, 10-inch cut.....	.64	.57	.49	.41
5. Rib, 7-inch cut.....	.72	.64	.54	.43
6. Sirloin.....	1.04	.99	.87	.71
7. Pin bone.....	1.04	.99	.87	.71
8. Sirloin (boneless).....	1.14	1.07	.90	.71
9. Round (bone in, full cut).....	.97	.97	.88	.82
10. Round (boneless, top and bottom).....	.95	.95	.89	.82
11. Round tip.....	.95	.95	.89	.82
12. Chuck blade (bone in).....	.66	.66	.60	.53
13. Chuck arm (bone in).....	.79	.79	.73	.66
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.64	.57	.49	.41
2. Rib standing (chine bone in, 7-inch cut).....	.72	.64	.54	.43
3. Round tip.....	.95	.95	.89	.82
4. Rump (bone in).....	.71	.71	.67	.64
5. Rump (boneless).....	.95	.95	.89	.82
6. Chuck blade pot roast.....	.66	.66	.60	.53
7. Chuck arm pot roast.....	.79	.79	.73	.66
8. Chuck or shoulder (boneless).....	.88	.85	.78	.69
9. English cut.....	.86	.86	.80	.73
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.42	.42	.42	.42
2. Plate (bone in, fresh or cured).....	.33	.33	.33	.33
3. Plate (boneless, fresh or cured).....	.47	.47	.47	.47
4. Brisket (bone in, fresh or cured).....	.68	.68	.58	.55
5. Brisket (boneless, fresh or cured, deckle on).....	.81	.81	.67	.63
6. Brisket (boneless, cured, deckle off).....	.88	.88	.73	.69
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.64	.64	.54	.51
9. Neck (boneless).....	.80	.80	.75	.68
10. Heel of round (boneless).....	.80	.80	.75	.68
11. Shank (bone in, hind and fore).....	.40	.40	.40	.40
12. Shank (boneless, hind and fore).....	.61	.61	.61	.61
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.62	.61
2. Sirloin beef (whole).....	.85	.80	.67	.56
3. Short loin beef (whole).....	1.05	.89	.69	.59
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.67	.52	.44	.36
6. Regular chuck (whole).....	.61	.61	.55	.48
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.43	.43
9. Shank (whole).....	.40	.40	.40	.40

(e) Retail ceiling prices for beef—Zone 5.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places or other retailers in Zone 5, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.08	\$0.93	\$0.73	\$0.53
2. T-bone.....	1.08	.93	.73	.53
3. Club.....	1.08	.93	.73	.53
4. Rib, 10-inch cut.....	.63	.57	.49	.41
5. Rib, 7-inch cut.....	.71	.62	.52	.43
6. Sirloin.....	1.02	.98	.86	.70
7. Pin bone.....	1.02	.98	.86	.70
8. Sirloin (boneless).....	1.12	1.05	.88	.70
9. Round (bone in, full cut).....	.94	.94	.86	.80
10. Round (boneless, top and bottom).....	.93	.93	.86	.80
11. Round tip.....	.93	.93	.86	.80
12. Chuck blade (bone in).....	.64	.64	.59	.52
13. Chuck arm (bone in).....	.77	.77	.72	.65
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.65
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.63	.57	.49	.41
2. Rib standing (chine bone in, 7-inch cut).....	.71	.62	.52	.43
3. Round tip.....	.93	.93	.86	.80
4. Rump (bone in).....	.58	.58	.53	.50
5. Rump (boneless).....	.93	.93	.86	.80
6. Chuck blade pot roast.....	.64	.64	.59	.52
7. Chuck arm pot roast.....	.77	.77	.72	.65
8. Chuck or shoulder (boneless).....	.82	.82	.75	.67
9. English cut.....	.84	.84	.79	.72
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.41	.41	.41	.41
2. Plate (bone in, fresh or cured).....	.32	.32	.32	.32
3. Plate (boneless, fresh or cured).....	.46	.46	.46	.46
4. Brisket (bone in, fresh or cured).....	.67	.67	.57	.54
5. Brisket (boneless, fresh or cured, deckle on).....	.79	.79	.66	.62
6. Brisket (boneless, cured, deckle off).....	.86	.86	.72	.67
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.61	.61	.51	.48
9. Neck (boneless).....	.71	.71	.66	.59
10. Heel of round (boneless).....	.71	.71	.66	.59
11. Shank (bone in, hind and fore).....	.39	.39	.39	.39
12. Shank (boneless, hind and fore).....	.60	.60	.60	.60
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.66	.66	.66	.66
V. Wholesale cuts:				
1. Round beef (whole).....	.65	.65	.62	.58
2. Sirloin beef (whole).....	.82	.78	.68	.54
3. Short loin beef (whole).....	1.03	.88	.68	.58
4. Flank beef (whole).....	.39	.39	.39	.39
5. Rib beef (whole).....	.58	.54	.44	.36
6. Regular chuck (whole).....	.59	.59	.54	.47
7. Short plate (whole).....	.38	.38	.38	.38
8. Brisket (whole).....	.50	.50	.42	.40
9. Shank (whole).....	.38	.38	.38	.38

(f) Retail ceiling prices for beef—Zones 6 and 6A.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zones 6 and 6A, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.07	\$0.92	\$0.72	\$0.54
2. T-bone.....	1.07	.92	.72	.54
3. Club.....	1.07	.92	.72	.54
4. Rib, 10-inch cut.....	.63	.56	.48	.39
5. Rib, 7-inch cut.....	.70	.61	.51	.41
6. Sirloin.....	1.01	.96	.84	.69
7. Pin bone.....	1.01	.96	.84	.69
8. Sirloin (boneless).....	1.09	1.03	.86	.68
9. Round (bone in, full cut).....	.91	.91	.82	.77
10. Round (boneless, top and bottom).....	.90	.90	.83	.77
11. Round tip.....	.90	.90	.83	.77
12. Chuck blade (bone in).....	.62	.62	.57	.50
13. Chuck arm (bone in).....	.75	.75	.70	.63
14. Flank.....	.82	.82	.82	.82
15. Cube.....				.64
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.63	.56	.48	.39
2. Rib standing (chine bone in, 7-inch cut).....	.70	.61	.51	.41
3. Round tip.....	.90	.90	.83	.77
4. Rump (bone in).....	.50	.50	.47	.43
5. Rump (boneless).....	.90	.90	.83	.77
6. Chuck blade pot roast.....	.62	.62	.57	.50
7. Chuck arm pot roast.....	.75	.75	.70	.63
8. Chuck or shoulder (boneless).....	.80	.80	.73	.64
9. English cut.....	.82	.82	.77	.70
10. Rib roast (boneless, rolled).....				.62
11. Short loin (boneless, rolled).....				.89
III. Stews and other cuts:				
1. Short ribs.....	.40	.40	.40	.39
2. Plate (bone in, fresh or cured).....	.31	.31	.31	.30
3. Plate (boneless, fresh or cured).....	.44	.44	.44	.44
4. Brisket (bone in, fresh or cured).....	.65	.65	.55	.52
5. Brisket (boneless, fresh or cured, deckle on).....	.77	.77	.64	.60
6. Brisket (boneless, cured, deckle off).....	.84	.84	.69	.65
7. Flank meat.....	.62	.62	.62	.62
8. Neck (bone in).....	.59	.59	.49	.46
9. Neck (boneless).....	.65	.65	.60	.53
10. Heel of round (boneless).....	.65	.65	.60	.53
11. Shank (bone in, hind and fore).....	.38	.38	.38	.38
12. Shank (boneless, hind and fore).....	.58	.58	.58	.58
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.64	.64	.64	.64
V. Wholesale cuts:				
1. Round beef (whole).....	.64	.64	.60	.57
2. Sirloin beef (whole).....	.81	.76	.65	.52
3. Short loin beef (whole).....	1.02	.87	.67	.49
4. Flank beef (whole).....	.38	.38	.38	.38
5. Rib beef (whole).....	.58	.51	.43	.34
6. Regular chuck (whole).....	.57	.57	.52	.45
7. Short plate (whole).....	.36	.36	.36	.36
8. Brisket (whole).....	.49	.49	.41	.39
9. Shank (whole).....	.36	.36	.36	.36

(g) Retail ceiling prices for beef—Zone 7.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 7, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.10	\$0.94	\$0.74	\$0.56
2. T-bone.....	1.10	.94	.74	.56
3. Club.....	1.10	.94	.74	.56
4. Rib, 10-inch cut.....	.65	.58	.50	.42
5. Rib, 7-inch cut.....	.73	.64	.54	.44
6. Sirloin.....	1.04	.99	.87	.72
7. Pin bone.....	1.04	.99	.87	.72
8. Sirloin (boneless).....	1.14	1.07	.90	.72
9. Round (bone in, full cut).....	.96	.90	.88	.82
10. Round (boneless, top and bottom).....	.94	.94	.89	.81
11. Round tip.....	.94	.94	.89	.81
12. Chuck blade (bone in).....	.66	.66	.61	.55
13. Chuck arm (bone in).....	.79	.79	.74	.68
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.67
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.65	.58	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.73	.64	.54	.44
3. Round tip.....	.94	.94	.89	.81
4. Rump (bone in).....	.65	.65	.61	.55
5. Rump (boneless).....	.94	.94	.89	.81
6. Chuck blade pot roast.....	.66	.66	.61	.55
7. Chuck arm pot roast.....	.79	.79	.74	.68
8. Chuck or shoulder (boneless).....	.85	.85	.78	.70
9. English cut.....	.86	.86	.81	.75
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.34	.34	.34	.34
3. Plate (boneless, fresh or cured).....	.47	.47	.47	.47
4. Brisket (bone in, fresh or cured).....	.68	.68	.59	.56
5. Brisket (boneless, fresh or cured, deckle on).....	.81	.81	.67	.63
6. Brisket (boneless, cured, deckle off).....	.88	.88	.73	.68
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.62	.62	.53	.50
9. Neck (boneless).....	.78	.78	.72	.65
10. Heel of round (boneless).....	.78	.78	.72	.65
11. Shank (bone in, hind and fore).....	.41	.41	.41	.41
12. Shank (boneless, hind and fore).....	.61	.61	.61	.61
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.63	.60
2. Sirloin beef (whole).....	.83	.79	.68	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.52	.52	.44	.41
9. Shank (whole).....	.39	.39	.39	.39

(h) Retail ceiling prices for beef—Zone 8.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 8, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.08	\$0.92	\$0.72	\$0.54
2. T-bone.....	1.08	.92	.72	.54
3. Club.....	1.08	.92	.72	.54
4. Rib, 10-inch cut.....	.63	.56	.48	.40
5. Rib, 7-inch cut.....	.70	.62	.52	.42
6. Sirloin.....	1.02	.97	.85	.69
7. Pin bone.....	1.02	.97	.85	.69
8. Sirloin (boneless).....	1.12	1.05	.89	.69
9. Round (bone in, full cut).....	.96	.96	.87	.82
10. Round (boneless, top and bottom).....	.94	.94	.87	.81
11. Round tip.....	.94	.94	.87	.81
12. Chuck blade (bone in).....	.66	.66	.60	.54
13. Chuck arm (bone in).....	.79	.79	.73	.67
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.63	.56	.48	.40
2. Rib standing (chine bone in, 7-inch cut).....	.70	.62	.52	.42
3. Round tip.....	.94	.94	.87	.81
4. Rump (bone in).....	.72	.72	.68	.65
5. Rump (boneless).....	.94	.94	.87	.81
6. Chuck blade pot roast.....	.66	.66	.60	.54
7. Chuck arm pot roast.....	.79	.79	.73	.67
8. Chuck or shoulder (boneless).....	.88	.84	.77	.69
9. English cut.....	.86	.86	.80	.74
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.41	.41	.41	.41
2. Plate (bone in, fresh or cured).....	.32	.32	.32	.32
3. Plate (boneless, fresh or cured).....	.46	.46	.46	.46
4. Brisket (bone in, fresh or cured).....	.66	.66	.56	.54
5. Brisket (boneless, fresh or cured, deckle on).....	.79	.79	.66	.62
6. Brisket (boneless, cured, deckle off).....	.86	.86	.72	.68
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.64	.64	.54	.52
9. Neck (boneless).....	.80	.80	.75	.68
10. Heel of round (boneless).....	.80	.80	.75	.68
11. Shank (bone in, hind and fore).....	.39	.39	.39	.39
12. Shank (boneless, hind and fore).....	.59	.59	.59	.59
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.03	.87	.67	.49
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.58	.51	.43	.35
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(i) Retail ceiling prices for beef—Zone 9.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 9 in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.09	\$0.93	\$0.73	\$0.55
2. T-bone.....	1.09	.93	.73	.55
3. Club.....	1.09	.93	.73	.55
4. Rib, 10-inch cut.....	.63	.56	.49	.41
5. Rib, 7-inch cut.....	.72	.63	.53	.42
6. Sirloin.....	1.03	.98	.83	.70
7. Pin bone.....	1.03	.98	.83	.70
8. Sirloin (boneless).....	1.13	1.06	.89	.70
9. Round (bone in, full cut).....	.94	.94	.86	.80
10. Round (boneless, top and bottom).....	.93	.93	.88	.80
11. Round tip.....	.93	.93	.88	.80
12. Chuck blade (bone in).....	.65	.65	.59	.52
13. Chuck arm (bone in).....	.78	.78	.72	.65
14. Flank.....	.82	.82	.82	.82
15. Cube.....				.67
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.63	.56	.49	.41
2. Rib standing (chine bone in, 7-inch cut).....	.72	.63	.53	.42
3. Round tip.....	.93	.93	.88	.80
4. Rump (bone in).....	.67	.67	.64	.60
5. Rump (boneless).....	.93	.93	.88	.80
6. Chuck blade pot roast.....	.65	.65	.59	.52
7. Chuck arm pot roast.....	.78	.78	.72	.65
8. Chuck or shoulder (boneless).....	.86	.83	.76	.68
9. English cut.....	.85	.85	.79	.72
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.89
III. Stews and other cuts:				
1. Short ribs.....	.41	.41	.41	.41
2. Plate (bone in, fresh or cured).....	.32	.32	.32	.32
3. Plate (boneless, fresh or cured).....	.46	.46	.46	.46
4. Brisket (bone in, fresh or cured).....	.67	.67	.57	.54
5. Brisket (boneless, fresh or cured, deckle on).....	.80	.80	.66	.62
6. Brisket (boneless, cured, deckle off).....	.87	.87	.72	.68
7. Flank meat.....	.62	.62	.62	.62
8. Neck (bone in).....	.63	.63	.53	.50
9. Neck (boneless).....	.77	.77	.72	.65
10. Heel of round (boneless).....	.77	.77	.72	.65
11. Shank (bone in, hind and fore).....	.39	.39	.39	.39
12. Shank (boneless, hind and fore).....	.60	.60	.60	.60
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.58	.51	.44	.36
6. Regular chuck (whole).....	.60	.60	.54	.46
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(j) Retail ceiling prices for beef—Zone 10.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 10 in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.10	\$0.94	\$0.74	\$0.56
2. T-bone.....	1.10	.94	.74	.56
3. Club.....	1.10	.94	.74	.56
4. Rib, 10-inch cut.....	.64	.57	.50	.42
5. Rib, 7-inch cut.....	.73	.64	.54	.44
6. Sirloin.....	1.04	.99	.87	.71
7. Pin bone.....	1.04	.99	.87	.71
8. Sirloin (boneless).....	1.14	1.07	.90	.71
9. Round (bone in, full cut).....	.97	.97	.88	.82
10. Round (boneless, top and bottom).....	.95	.94	.89	.81
11. Round tip.....	.95	.94	.89	.81
12. Chuck blade (bone in).....	.66	.66	.61	.55
13. Chuck arm (bone in).....	.79	.79	.74	.68
14. Flank.....	.82	.82	.82	.82
15. Cube.....				.67
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.64	.57	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.73	.64	.54	.44
3. Round tip.....	.94	.94	.89	.81
4. Rump (bone in).....	.67	.67	.64	.61
5. Rump (boneless).....	.94	.94	.89	.81
6. Chuck blade pot roast.....	.66	.66	.61	.55
7. Chuck arm pot roast.....	.79	.79	.74	.68
8. Chuck or shoulder (boneless).....	.86	.85	.78	.70
9. English cut.....	.86	.86	.81	.75
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.33	.33	.33	.33
3. Plate (boneless, fresh or cured).....	.47	.47	.47	.47
4. Brisket (bone in, fresh or cured).....	.68	.68	.58	.55
5. Brisket (boneless, fresh or cured, deckle on).....	.81	.81	.67	.63
6. Brisket (boneless, cured, deckle off).....	.88	.88	.73	.69
7. Flank meat.....	.62	.62	.62	.62
8. Neck (bone in).....	.63	.63	.53	.50
9. Neck (boneless).....	.79	.79	.74	.67
10. Heel of round (boneless).....	.79	.79	.74	.67
11. Shank (bone in, hind and fore).....	.40	.40	.40	.40
12. Shank (boneless, hind and fore).....	.61	.61	.61	.61
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
15. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.67	.67	.64	.60
2. Sirloin beef (whole).....	.84	.80	.68	.56
3. Short loin beef (whole).....	1.03	.89	.69	.51
4. Flank beef (whole).....	.41	.41	.41	.41
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.56	.50
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.52	.52	.44	.42
9. Shank (whole).....	.40	.40	.40	.40

(k) Retail ceiling prices for beef—Zone 11.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 11, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.10	\$0.94	\$0.74	\$0.56
2. T-bone.....	1.10	.94	.74	.56
3. Club.....	1.10	.94	.74	.56
4. Rib, 10-inch cut.....	.64	.57	.50	.42
5. Rib, 7-inch cut.....	.73	.64	.54	.44
6. Sirloin.....	1.04	.99	.87	.71
7. Pin bone.....	1.04	.99	.87	.71
8. Sirloin (boneless).....	1.14	1.06	.90	.72
9. Round (bone in, full cut).....	.95	.85	.87	.81
10. Round (boneless, top and bottom).....	.93	.93	.88	.80
11. Round tip.....	.93	.93	.88	.80
12. Chuck blade (bone in).....	.66	.66	.60	.54
13. Chuck arm (bone in).....	.79	.79	.73	.67
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.66
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.64	.57	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.73	.64	.54	.44
3. Round tip.....	.93	.93	.88	.80
4. Rump (bone in).....	.63	.63	.59	.55
5. Rump (boneless).....	.93	.93	.88	.80
6. Chuck blade pot roast.....	.66	.66	.60	.54
7. Chuck arm pot roast.....	.79	.79	.73	.67
8. Chuck or shoulder (boneless).....	.84	.84	.77	.69
9. English cut.....	.86	.86	.80	.74
10. Rib roast (boneless, rolled).....				.63
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.34	.34	.34	.34
3. Plate (boneless, fresh or cured).....	.47	.47	.47	.47
4. Brisket (bone in, fresh or cured).....	.68	.68	.58	.55
5. Brisket (boneless, fresh or cured, deckle on).....	.80	.80	.67	.63
6. Brisket (boneless, cured, deckle off).....	.87	.87	.73	.68
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.62	.62	.52	.49
9. Neck (boneless).....	.76	.76	.70	.64
10. Heel of round (boneless).....	.76	.76	.70	.64
11. Shank (bone in, hind and fore).....	.40	.40	.40	.40
12. Shank (boneless, hind and fore).....	.60	.60	.60	.60
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.51
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.61	.61	.55	.49
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(l) Retail ceiling prices for beef—Zone 12.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 12, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.11	\$0.95	\$0.75	\$0.57
2. T-bone.....	1.11	.95	.75	.57
3. Club.....	1.11	.95	.75	.57
4. Rib, 10-inch cut.....	.65	.58	.50	.43
5. Rib, 7-inch cut.....	.73	.65	.55	.45
6. Sirloin.....	1.05	1.00	.88	.73
7. Pin bone.....	1.05	1.00	.88	.73
8. Sirloin (boneless).....	1.15	1.08	.92	.72
9. Round (bone in, full cut).....	1.00	1.00	.90	.85
10. Round (boneless, top and bottom).....	.98	.97	.90	.84
11. Round tip.....	.98	.97	.90	.84
12. Chuck blade (bone in).....	.68	.68	.63	.56
13. Chuck arm (bone in).....	.81	.81	.76	.69
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.65	.58	.50	.43
2. Rib standing (chine bone in, 7-inch cut).....	.73	.65	.55	.45
3. Round tip.....	.98	.97	.90	.84
4. Rump (bone in).....	.73	.73	.70	.65
5. Rump (boneless).....	.98	.97	.90	.84
6. Chuck blade pot roast.....	.68	.68	.63	.56
7. Chuck arm pot roast.....	.81	.81	.76	.69
8. Chuck or shoulder (boneless).....	.88	.87	.80	.72
9. English cut.....	.88	.88	.83	.76
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.90
III. Stews and other cuts:				
1. Short ribs.....	.44	.44	.44	.44
2. Plate (bone in, fresh or cured).....	.35	.35	.35	.35
3. Plate (boneless, fresh or cured).....	.49	.49	.49	.49
4. Brisket (bone in, fresh or cured).....	.69	.69	.59	.57
5. Brisket (boneless, fresh or cured, deckle on).....	.83	.83	.69	.65
6. Brisket (boneless, cured, deckle off).....	.90	.90	.75	.71
7. Flank meat.....	.63	.63	.63	.63
8. Neck (bone in).....	.64	.64	.54	.52
9. Neck (boneless).....	.84	.84	.78	.71
10. Heel of round (boneless).....	.84	.84	.78	.71
11. Shank (bone in, hind and fore).....	.42	.42	.42	.42
12. Shank (boneless, hind and fore).....	.63	.63	.63	.63
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.65	.61
2. Sirloin beef (whole).....	.85	.81	.69	.57
3. Short loin beef (whole).....	1.06	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.38
6. Regular chuck (whole).....	.63	.63	.68	.51
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.41	.41	.41	.41

(m) Retail ceiling prices for beef—Zone 13N.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 13N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.12	\$0.95	\$0.75	\$0.57
2. T-bone.....	1.12	.95	.75	.57
3. Club.....	1.12	.95	.75	.57
4. Rib, 10-inch cut.....	.66	.59	.50	.43
5. Rib, 7-inch cut.....	.74	.65	.55	.45
6. Sirloin.....	1.05	1.01	.88	.73
7. Pin bone.....	1.05	1.01	.88	.73
8. Sirloin (boneless).....	1.16	1.10	.92	.73
9. Round (bone in, full cut).....	1.00	1.00	.91	.86
10. Round (boneless, top and bottom).....	.98	.97	.91	.84
11. Round tip.....	.98	.97	.91	.84
12. Chuck blade (bone in).....	.68	.68	.63	.57
13. Chuck arm (bone in).....	.81	.81	.76	.70
14. Flank.....	.83	.83	.83	.83
15. Cube.....				.69
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.66	.59	.50	.43
2. Rib standing (chine bone in, 7-inch cut).....	.74	.65	.55	.45
3. Round tip.....	.98	.97	.91	.84
4. Rump (bone in).....	.75	.75	.71	.67
5. Rump (boneless).....	.98	.97	.91	.84
6. Chuck blade pot roast.....	.68	.68	.63	.57
7. Chuck arm pot roast.....	.81	.81	.76	.70
8. Chuck or shoulder (boneless).....	.89	.88	.81	.73
9. English cut.....	.88	.88	.83	.77
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.45	.45	.45	.45
2. Plate (bone in, fresh or cured).....	.36	.36	.36	.36
3. Plate (boneless, fresh or cured).....	.49	.49	.49	.49
4. Brisket (bone in, fresh or cured).....	.70	.70	.60	.57
5. Brisket (boneless, fresh or cured, deckle on).....	.83	.83	.70	.66
6. Brisket (boneless, cured, deckle off).....	.90	.90	.76	.72
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.65	.65	.55	.52
9. Neck (boneless).....	.85	.85	.80	.73
10. Heel of round (boneless).....	.85	.85	.80	.73
11. Shank (bone in, hind and fore).....	.42	.42	.42	.42
12. Shank (boneless, hind and fore).....	.63	.63	.63	.63
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.69	.69	.69	.69
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.65	.62
2. Sirloin beef (whole).....	.85	.81	.70	.57
3. Short loin beef (whole).....	1.07	.90	.70	.52
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.61	.54	.45	.38
6. Regular chuck (whole).....	.63	.63	.68	.52
7. Short plate (whole).....	.41	.41	.41	.41
8. Brisket (whole).....	.54	.54	.46	.43
9. Shank (whole).....	.41	.41	.41	.41

(n) Retail ceiling prices for beef—Zone 13S.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 13S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.10	\$0.94	\$0.74	\$0.55
2. T-bone.....	1.10	.94	.74	.55
3. Club.....	1.10	.94	.74	.55
4. Rib, 10-inch cut.....	.64	.57	.50	.42
5. Rib, 7-inch cut.....	.73	.63	.54	.44
6. Sirloin.....	1.04	.99	.87	.71
7. Pin bone.....	1.04	.99	.87	.71
8. Sirloin (boneless).....	1.13	1.06	.90	.71
9. Round (bone in, full cut).....	.96	.96	.89	.82
10. Round (boneless, top and bottom).....	.94	.94	.89	.81
11. Round tip.....	.94	.94	.89	.81
12. Chuck blade (bone in).....	.65	.65	.60	.54
13. Chuck arm (bone in).....	.78	.78	.73	.67
14. Flank.....	.84	.84	.84	.84
15. Cube.....				.66
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.64	.57	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.73	.63	.54	.44
3. Round tip.....	.94	.94	.89	.81
4. Rump (bone in).....	.62	.62	.59	.55
5. Rump (boneless).....	.94	.94	.89	.81
6. Chuck blade pot roast.....	.65	.65	.60	.54
7. Chuck arm pot roast.....	.78	.78	.73	.67
8. Chuck or shoulder (boneless).....	.84	.84	.77	.69
9. English cut.....	.85	.85	.80	.74
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.34	.34	.34	.34
3. Plate (boneless, fresh or cured).....	.48	.48	.48	.48
4. Brisket (bone in, fresh or cured).....	.68	.68	.58	.55
5. Brisket (boneless, fresh or cured, deckle on).....	.81	.81	.67	.64
6. Brisket (boneless, cured, deckle off).....	.88	.88	.73	.69
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.62	.62	.52	.49
9. Neck (boneless).....	.76	.76	.70	.63
10. Heel of round (boneless).....	.76	.76	.70	.63
11. Shank (bone in, hind and fore).....	.40	.40	.40	.40
12. Shank (boneless, hind and fore).....	.61	.61	.61	.61
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.67	.67	.67	.67
V. Wholesale cuts:				
1. Round beef (whole).....	.66	.66	.63	.59
2. Sirloin beef (whole).....	.83	.79	.67	.55
3. Short loin beef (whole).....	1.05	.89	.69	.50
4. Flank beef (whole).....	.40	.40	.40	.40
5. Rib beef (whole).....	.59	.52	.45	.37
6. Regular chuck (whole).....	.60	.60	.68	.51
7. Short plate (whole).....	.39	.39	.39	.39
8. Brisket (whole).....	.51	.51	.43	.41
9. Shank (whole).....	.39	.39	.39	.39

(c) Retail ceiling prices for beef—Zone 14N.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 14N, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.12	\$0.96	\$0.76	\$0.58
2. T-bone.....	1.12	.96	.76	.58
3. Club.....	1.12	.96	.76	.58
4. Rib, 10-inch cut.....	.66	.59	.51	.44
5. Rib, 7-inch cut.....	.74	.66	.56	.46
6. Sirloin.....	1.06	1.01	.89	.74
7. Pin bone.....	1.06	1.01	.89	.74
8. Sirloin (boneless).....	1.16	1.11	.93	.74
9. Round (bone in, full cut).....	1.02	1.02	.92	.87
10. Round (boneless, top and bottom).....	1.00	.98	.92	.86
11. Round tip.....	1.00	.98	.92	.86
12. Chuck blade (bone in).....	.69	.69	.64	.57
13. Chuck arm (bone in).....	.82	.82	.77	.70
14. Flank.....	.84	.84	.84	.84
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.66	.59	.51	.44
2. Rib standing (chine bone in, 7-inch cut).....	.74	.66	.56	.46
3. Round tip.....	1.00	.98	.92	.86
4. Rump (bone in).....	.77	.77	.74	.71
5. Rump (boneless).....	1.00	.98	.92	.86
6. Chuck blade pot roast.....	.69	.69	.64	.57
7. Chuck arm pot roast.....	.82	.82	.77	.70
8. Chuck or shoulder (boneless).....	.90	.89	.82	.74
9. English cut.....	.89	.89	.84	.77
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.45	.45	.45	.45
2. Plate (bone in, fresh or cured).....	.36	.36	.36	.36
3. Plate (boneless, fresh or cured).....	.50	.50	.50	.50
4. Brisket (bone in, fresh or cured).....	.70	.70	.61	.58
5. Brisket (boneless, fresh or cured, deckle on).....	.84	.84	.71	.67
6. Brisket (boneless, cured, deckle off).....	.91	.91	.77	.73
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.65	.65	.56	.53
9. Neck (boneless).....	.88	.88	.82	.75
10. Heel of round (boneless).....	.88	.88	.82	.75
11. Shank (bone in, hind and fore).....	.43	.43	.43	.43
12. Shank (boneless, hind and fore).....	.65	.64	.64	.64
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.70	.70	.70	.70
V. Wholesale cuts:				
1. Round beef (whole).....	.69	.69	.66	.62
2. Sirloin beef (whole).....	.86	.82	.70	.58
3. Short loin beef (whole).....	1.07	.91	.71	.53
4. Flank beef (whole).....	.43	.43	.43	.43
5. Rib beef (whole).....	.61	.54	.46	.39
6. Regular chuck (whole).....	.64	.64	.59	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.54	.54	.46	.44
9. Shank (whole).....	.42	.42	.42	.42

(p) Retail ceiling prices for beef—Zone 14S.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 14S, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.09	\$0.93	\$0.73	\$0.55
2. T-bone.....	1.09	.93	.73	.55
3. Club.....	1.09	.93	.73	.55
4. Rib, 10-inch cut.....	.65	.58	.50	.42
5. Rib, 7-inch cut.....	.72	.63	.54	.43
6. Sirloin.....	1.03	.99	.86	.71
7. Pin bone.....	1.03	.99	.86	.71
8. Sirloin (boneless).....	1.14	1.06	.90	.71
9. Round (bone in, full cut).....	.69	.69	.69	.64
10. Round (boneless, top and bottom).....	.96	.96	.89	.83
11. Round tip.....	.96	.96	.89	.83
12. Chuck blade (bone in).....	.69	.67	.61	.54
13. Chuck arm (bone in).....	.80	.80	.74	.67
14. Flank.....	.84	.84	.84	.84
15. Cube.....				.68
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.65	.58	.50	.42
2. Rib standing (chine bone in, 7-inch cut).....	.72	.63	.54	.43
3. Round tip.....	.97	.96	.89	.83
4. Rump (bone in).....	.71	.71	.66	.63
5. Rump (boneless).....	.97	.96	.89	.83
6. Chuck blade pot roast.....	.67	.67	.61	.54
7. Chuck arm pot roast.....	.80	.80	.74	.67
8. Chuck or shoulder (boneless).....	.87	.85	.78	.70
9. English cut.....	.87	.87	.81	.74
10. Rib roast (boneless, rolled).....				.64
11. Short loin (boneless, rolled).....				.91
III. Stews and other cuts:				
1. Short ribs.....	.43	.43	.43	.43
2. Plate (bone in, fresh or cured).....	.34	.34	.34	.34
3. Plate (boneless, fresh or cured).....	.48	.48	.48	.48
4. Brisket (bone in, fresh or cured).....	.68	.68	.58	.54
5. Brisket (boneless, fresh or cured, deckle on).....	.82	.82	.68	.64
6. Brisket (boneless, cured, deckle off).....	.89	.89	.74	.70
7. Flank meat.....	.64	.64	.64	.64
8. Neck (bone in).....	.64	.64	.54	.50
9. Neck (boneless).....	.80	.80	.75	.68
10. Heel of round (boneless).....	.80	.80	.75	.68
11. Shank (bone in, hind and fore).....	.41	.41	.41	.41
12. Shank (boneless, hind and fore).....	.62	.62	.62	.62
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.68	.68	.68	.68
V. Wholesale cuts:				
1. Round beef (whole).....	.68	.68	.64	.61
2. Sirloin beef (whole).....	.84	.80	.69	.56
3. Short loin beef (whole).....	1.04	.88	.68	.50
4. Flank beef (whole).....	.42	.42	.42	.42
5. Rib beef (whole).....	.60	.53	.45	.37
6. Regular chuck (whole).....	.60	.60	.56	.49
7. Short plate (whole).....	.40	.40	.40	.40
8. Brisket (whole).....	.53	.53	.45	.43
9. Shank (whole).....	.40	.40	.40	.40

(q) Retail ceiling prices for beef—Zone 15.

[The following ceiling prices per pound apply in all stores selling the grades of beef cuts listed below to eating places and other retailers in Zone 15, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

I. Steaks:	Choice	Good	Com'l.	Utility
1. Porterhouse.....	\$1.12	\$0.96	\$0.76	\$0.58
2. T-bone.....	1.12	.96	.76	.58
3. Club.....	1.12	.96	.76	.58
4. Rib, 10-inch cut.....	.66	.59	.51	.43
5. Rib, 7-inch cut.....	.74	.66	.55	.46
6. Sirloin.....	1.07	1.01	.89	.73
7. Pin bone.....	1.07	1.01	.89	.73
8. Sirloin (boneless).....	1.16	1.11	.93	.74
9. Round (bone in, full cut).....	1.01	1.01	.92	.87
10. Round (boneless, top and bottom).....	.99	.99	.92	.87
11. Round tip.....	.99	.99	.92	.87
12. Chuck blade (bone in).....	.69	.69	.63	.57
13. Chuck arm (bone in).....	.82	.82	.76	.70
14. Flank.....	.85	.85	.85	.85
15. Cube.....				.70
II. Roasts:				
1. Rib standing (chine bone in, 10-inch cut).....	.66	.59	.51	.43
2. Rib standing (chine bone in, 7-inch cut).....	.74	.66	.55	.46
3. Round tip.....	.99	.99	.92	.87
4. Rump (bone in).....	.82	.82	.77	.74
5. Rump (boneless).....	.99	.99	.92	.87
6. Chuck blade pot roast.....	.69	.69	.63	.57
7. Chuck arm pot roast.....	.82	.82	.76	.70
8. Chuck or shoulder (boneless).....	.92	.89	.82	.73
9. English cut.....	.89	.89	.83	.77
10. Rib roast (boneless, rolled).....				.65
11. Short loin (boneless, rolled).....				.92
III. Stews and other cuts:				
1. Short ribs.....	.44	.44	.44	.44
2. Plate (bone in, fresh or cured).....	.35	.35	.35	.35
3. Plate (boneless, fresh or cured).....	.50	.50	.50	.50
4. Brisket (bone in, fresh or cured).....	.70	.70	.60	.58
5. Brisket (boneless, fresh or cured, deckle on).....	.84	.84	.71	.67
6. Brisket (boneless, cured, deckle off).....	.91	.91	.77	.73
7. Flank meat.....	.65	.65	.65	.65
8. Neck (bone in).....	.66	.66	.56	.54
9. Neck (boneless).....	.89	.89	.83	.76
10. Heel of round (boneless).....	.89	.89	.83	.76
11. Shank (bone in, hind and fore).....	.42	.42	.42	.42
12. Shank (boneless, hind and fore).....	.64	.64	.64	.64
13. Soup bone.....	.06	.06	.06	.06
14. Suet.....	.10	.10	.10	.10
IV. Ground beef.....	.71	.71	.71	.71
V. Wholesale cuts:				
1. Round beef (whole).....	.70	.70	.67	.63
2. Sirloin beef (whole).....	.87	.82	.71	.58
3. Short loin beef (whole).....	1.07	.91	.71	.53
4. Flank beef (whole).....	.44	.44	.44	.44
5. Rib beef (whole).....	.61	.54	.46	.38
6. Regular chuck (whole).....	.64	.64	.58	.52
7. Short plate (whole).....	.42	.42	.42	.42
8. Brisket (whole).....	.55	.55	.47	.45
9. Shank (whole).....	.42	.42	.42	.42

(r) Retail ceiling prices for certain variety beef meats and beef byproducts.

[The following ceiling prices per pound apply in all stores selling certain variety beef meats and beef byproducts on specially authorized sales to eating places or other retailers, in accordance with Ceiling Price Regulation No. 25, effective May 14, 1951]

	Zones							
	1	2	3	4	5	6	6A	7
Brains.....	\$0.15	\$0.15	\$0.15	\$0.14	\$0.14	\$0.13	\$0.13	\$0.15
Cheek meat.....	.50	.49	.49	.48	.48	.47	.47	.49
Head meat.....	.50	.49	.49	.48	.48	.47	.47	.49
Hearts.....	.50	.49	.49	.48	.48	.47	.47	.49
Kidneys.....	.23	.23	.22	.22	.22	.21	.21	.22
Lips.....	.24	.24	.24	.23	.23	.22	.22	.23
Livers.....	.90	.90	.90	.89	.89	.88	.88	.90
Lungs.....	.15	.15	.15	.14	.14	.13	.13	.14
Melts.....	.15	.15	.15	.14	.14	.13	.13	.14
Sweetbreads, neck.....	.55	.54	.54	.53	.53	.52	.52	.54
Sweetbreads, heart.....	.27	.26	.26	.26	.26	.24	.24	.26
Tripe, scalded (bellies).....	.18	.17	.17	.17	.17	.15	.15	.17
Tripe, cooked.....	.22	.22	.21	.21	.21	.19	.19	.21
Tripe, honeycomb.....	.37	.36	.36	.36	.36	.34	.34	.36
Udders.....	.13	.12	.12	.12	.12	.10	.10	.12
Tails.....	.38	.38	.37	.37	.37	.36	.36	.37

	Zones							
	9	10	11	12	13N	13S	14N	15
Brains.....	\$0.14	\$0.14	\$0.14	\$0.14	\$0.15	\$0.15	\$0.16	\$0.16
Cheek meat.....	.48	.48	.48	.49	.49	.49	.50	.50
Head meat.....	.48	.48	.48	.49	.49	.49	.50	.50
Hearts.....	.48	.48	.48	.49	.49	.49	.50	.50
Kidneys.....	.21	.21	.22	.22	.23	.23	.23	.24
Lips.....	.22	.23	.23	.24	.24	.24	.24	.25
Livers.....	.89	.89	.89	.90	.90	.90	.91	.91
Lungs.....	.14	.14	.14	.15	.15	.15	.15	.16
Melts.....	.14	.14	.14	.15	.15	.15	.15	.16
Sweetbreads, neck.....	.52	.53	.53	.54	.54	.54	.55	.55
Sweetbreads, heart.....	.25	.25	.25	.26	.26	.27	.27	.28
Tripe, scalded (bellies).....	.16	.16	.17	.18	.18	.18	.18	.18
Tripe, cooked.....	.20	.20	.21	.22	.22	.22	.22	.23
Tripe, honeycomb.....	.35	.35	.36	.36	.37	.38	.37	.38
Udders.....	.11	.11	.12	.12	.12	.13	.13	.13
Tails.....	.36	.36	.37	.38	.38	.38	.38	.39

RULES AND REGULATIONS

ARTICLE V—DEFINITIONS, MAPS AND CHARTS

SEC. 50. *General definitions.* When used in this regulation, the term:

(a) *Beef* means meat graded as beef pursuant to the provisions of OPS Distribution Regulation 2 and in accordance with the "Official U. S. Standards for Grades of Carcass Beef" of the United States Department of Agriculture.

(b) *Beef cut* means any wholesale beef cut listed in Appendix 3 of this regulation and any retail beef cut listed in Appendix 5 of this regulation.

(c) *Consumer* means an individual who purchases for off-the-store consumption by himself or his family.

(d) *Eating place* means any restaurant, hotel, cafe, cafeteria, hospital, or other establishment which purchases meat and serves meals, food portions, or refreshments.

(e) *Grade and grade mark* mean, respectively, the uniform grades and grade marks required by OPS Distribution Regulation 2.

(f) *Meat* means each and every edible product that is derived from cattle, sheep, lambs, and swine, whether or not such product is specified herein, including sausage and kosher meat, but not sterile canned meat.

(g) *OPS* means the Office of Price Stabilization.

(h) *Prefabricated packaged retail beef cuts* means beef steaks, roasts and ground beef derived from beef carcasses or wholesale cuts of prime, choice, good, commercial or utility grade, which are separately wrapped in transparent, moisture proof paper, whether or not thoroughly frozen at quick freezing temperatures, and have clearly visible a tag or other marking showing the name of the cut, the grade and the net weight of the meat contained in the package.

(i) *Retail* means a sale to a consumer.

(j) *Retailer* means a person who sells to consumers.

(k) *Store* means a place where meat is sold at retail.

(l) *You* indicates the person subject to this regulation, including any individual, corporation, partnership, association, or any other organized group of persons, or the legal successor or representative of any of the foregoing, and includes the United States or any agency thereof, or any government, or any of its political subdivisions, or any agency of any of the foregoing: *Provided*, That no punishment provided for in this regulation shall apply to the United States or to any such government, political subdivision or agency.

Effective date. This regulation shall become effective on May 14, 1951. You may, however, adopt all of the provisions of this regulation at any time before the effective date.

NOTE: The record-keeping and reporting provisions of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DiSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

APPENDIX 1—ZONE DEFINITIONS

(a) *Zone 1.* Zone 1 means the following area: The entire states of Washington, Oregon, California, Nevada, Idaho; all that portion of Montana west of and including the counties Flathead, Lewis and Clark, Broadwater, and Gallatin.

(b) *Zone 2.* Zone 2 means the following area: The entire states of Arizona and Utah.

(c) *Zone 3.* Zone 3 means the following area: All that portion of Montana east of and including the counties of Glacier, Pondera, Teton, Cascade, Meagher and Park.

(d) *Zone 4.* Zone 4 means the following area: All that portion of Colorado west of and including the counties of Larimer, Boulder, Jefferson, Teller, Fremont, Custer, Huerfano, Las Animas and Baca.

(e) *Zone 5.* Zone 5 means the following area: The entire states of North Dakota and Oklahoma; all that portion of Minnesota north of and including the counties of Wilkin, Otter Tail, Wadena, Cass, Crow Wing, Aitkin, Carlton, St. Louis, Lake and Cook; the entire state of Wyoming except the counties Platte, Goshen and Laramie.

(f) *Zone 6.* Zone 6 means the following area: All that portion of South Dakota north and west of and including the counties of Gregory, Brule, Buffalo, Hyde, Potter, Edmunds, Brown, Day and Grant; all that portion of Minnesota south of and including the counties of Traverse, Grant, Douglas, Todd, Morrison, Mille Lacs, Kanabec and Pine; all that portion of Wisconsin north and west of and including the counties Polk, Barron, Rusk, Taylor, Price and Iron; all that portion of Nebraska west of and including the counties of Keyapaha, Rock, Loup, Custer, Dawson, Phelps and Harlan; all that portion of Kansas west and south of and including the counties of Phillips, Rooks, Ellis, Barton, Ellsworth, Saline, Dickinson, Morris, Lyon, Osage, Franklin, Miami; all that portion of Missouri south of and including the counties of Cass, Johnson, Pettis, Cooper, Monticau, Cole, Callaway, Montgomery and Lincoln with the exception of St. Louis county.

(g) *Zone 6A.* Zone 6A means the following area: All that portion of South Dakota south and east of and including the counties of Charles Mix, Aurora, Jerauld, Hand, Faulk, Spink, Clark, Codington and Deuel; all that portion of Minnesota south of and including the counties of Lac, Qui Parle, Chippewa, Renville, McLeod, Wright, Hennepin, Ramsay and Washington; all that portion of Wisconsin south and west of and including the counties of St. Croix, Dunn, Chippewa, Clark, Jackson, Monroe, Vernon, and Crawford; all that portion of Nebraska east of and including the counties of Boyd, Holt, Carlisle, Valley, Sherman, Buffalo, Kearney, and Franklin; all or that portion of Kansas east and north of and including the counties of Smith, Osborne, Russell, Lincoln, Ottawa, Clay, Geary, Wabaunse, Shawnee, Douglas, and Johnson; all that portion of Missouri north of and including the counties of Jackson, Lafayette, Saline, Howard, Boone, Audrain, and Pike; the entire state of Iowa.

(h) *Zone 7.* Zone 7 means the following area: The entire states of Arkansas and Texas and New Mexico.

(i) *Zone 8.* Zone 8 means the following area: The entire state of Louisiana; all that portion of Kentucky east of and including the counties of Hardin, Grayson, Butler, and Logan, and all that portion west of and including the counties of Greenup, Carter, Elliott, Morgan, Wolfe, Lee, Owsley, Clay, Knox and Whitley; all that portion of Tennessee east and south of and including the counties of Lauderdale, Haywood, Madison, Henderson, Decatur, Humphreys, Dickson, Cheat and Robinson, and all that portion west of and including the counties of Campbell, Scott, Morgan, Cumberland, Bledsoe, Sequatchie and Marion; all that portion of Alabama north of and including the counties of Lamar, Fayette, Walker, Cullman, Morgan,

Madison and Jackson; all that portion of Mississippi north of and including the counties of Issaquena, Yazoo, Madison, Attala, Choctaw, Oktibbeha and Lowndes.

(j) *Zone 9.* Zone 9 means the following area: All that portion of Wisconsin east of and including the counties of Vilas, Oneida, Lincoln, Marathon, Wood, Juneau, Sauk, Richland and Grant.

(k) *Zone 10.* Zone 10 means the following area: All that portion of Missouri in the county of St. Louis (only); all that portion of Illinois north of and including the counties of Monroe, St. Clair, Madison, Bond, Fayette, Effingham, Shelby, Coles, Douglas and Vermillion; all that portion of Indiana, including the counties of Lake, Newton, Porter and Benton.

(l) *Zone 11.* Zone 11 means the following area: All that portion of Illinois south of and including the counties of Randolph, Washington, Clinton, Marion, Clay, Jasper, Cumberland, Clark and Edgar; all that portion of Indiana south and west of and including the counties of Jasper, Starke, Marshall, Kosciusko, Whitley, Huntington, Grant, Madison, Hancock, Shelby, Bartholomew, Jackson, Washington and Harrison; all that portion of Kentucky west of and including the counties of Meade, Breck, Ohio, Muhlenberg and Todd; all that portion of Tennessee west and north of and including the counties of Montgomery, Houston, Benton, Carroll, Gibson, Crockett and Dyer.

(m) *Zone 12.* Zone 12 means the following area: The entire states of Michigan and Ohio; all that portion of Indiana north and east of and including the counties of La Porte, St. Joseph, Elkhart, Noble, Allen, Wells, Blackford, Delaware, Henry, Rush, Decatur, Jennings, Scott, Clark and Floyd.

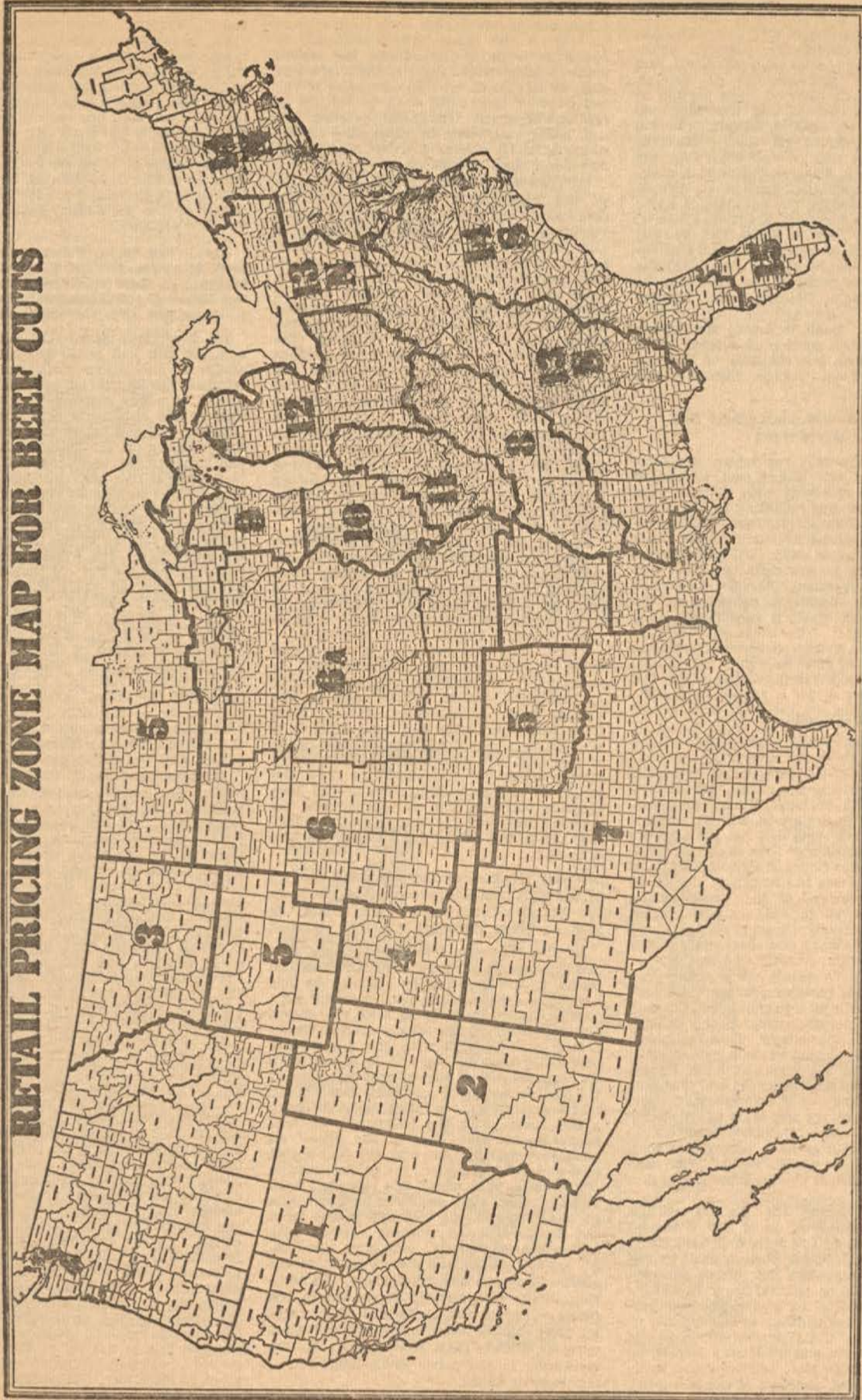
(n) *Zone 13N.* Zone 13N means the following area: All that portion of New York west of and including the counties of Oswego, Oneida, Madison, Chenango and Broome; all that portion of Pennsylvania west of and including the counties of Potter, Clinton, Centre, Huntington and Fulton.

(o) *Zone 13S.* Zone 13S means the following area: The entire state of West Virginia; all that portion of Virginia west of and including the counties of Highland, Bath, Alleghany, Craig, Montgomery, Floyd and Carroll; all that portion of Kentucky east of and including the counties of Boyd, Lawrence, Johnson, Magoffin, Breathitt, Perry, Leslie and Bell; all that portion of Tennessee east of and including the counties of Claiborne, Union, Anderson, Roane, Rhea, and Hamilton; all that portion of North Carolina west of and including the counties of Alleghany, Wilkes, Alexandria, Burke and Cleveland; all that portion of South Carolina west of and including the counties of Cherokee, Union, Newberry, Saluda and Edgefield; all that portion of Georgia west of and including the counties of Columbia, McDuffie, Glascock, Washington, Johnson, Laurens, Dodge, Wilcox, Ben Hill, Irwin, Tift, Colquitt and Thomas; all that portion of Alabama south of and including the counties of Pickens, Tuscaloosa, Jefferson, Blount, Marshall and DeKalb; all that portion of Mississippi south of and including the counties of Warren, Hinds, Rankin, Scott, Leake, Winston, Noyes; all that portion of Florida west of and including the counties of Gadsden, Liberty and Franklin.

(p) *Zone 14N.* Zone 14N means the following area: The entire states of Maine, New Hampshire, Vermont, Massachusetts, Rhode Island, Connecticut, Delaware, Maryland and New Jersey; all that portion of New York east of and including the counties of Jefferson, Lewis, Herkimer, Otsego and Delaware; all that portion of Pennsylvania east of and including the counties of Tioga, Lycoming, Union, Mifflin, Juniata and Franklin; that portion of Virginia included in the following counties: Loudon, Fairfax and Arlington; and the District of Columbia.

APPENDIX 2—RETAIL PRICING ZONE MAP FOR BEEF CUTS

RETAIL PRICING ZONE MAP FOR BEEF CUTS



Appendix 1—Continued

(q) **Zone 14S.** Zone 14S means the following area: All that portion of Virginia east of and including the counties of Frederick, Shenandoah, Rockingham, Augusta, Rockbridge, Botetourt, Roanoke, Franklin and Patrick, except the counties of Fairfax, Loudoun and Arlington; all that portion of North Carolina east of and including the counties of Surry, Yadkin, Iredell, Catawba, Lincoln and Gaston; all that portion of South Carolina east of and including the counties of York, Chester, Fairfield, Lexington and Aiken; all that portion of Georgia east of and including the counties of Richmond, Jefferson, Emanuel, Treutlen, Wheeler, Telfair, Coffee, Berrien, Cook, and Brooks; all that portion of Florida east of and including the counties of Leon and Wakulla and that portion north of and including the counties of Pasco, Sumter, Lake, Putnam and Flagler.

(r) **Zone 15.** Zone 15 means the following area: All that portion of Florida south of and including the counties of Pinellas, Hillsborough, Polk, Orange, Seminole and Volusia.

APPENDIX 3—WHOLESALE BEEF CUT DEFINITIONS

When used in this regulation the term *wholesale beef cut* means and is limited to any of the following cuts, derived from the beef carcass, but excluding the offal and any item not included therein. (All measurements prescribed herein shall be made with a rigid straight ruler. All cuts shall be made according to the definite guides and measurements specified. Ribs are designated as 1st to 13th, inclusive, counting as the 1st rib that one which is nearest the neck end of the side). You must cut the beef carcasses, side, quarter or combination cut of beef into the following cuts before you make the standard retail cuts. (See the chart, Appendix 4, for a simple, non-technical description of most wholesale beef cuts.)

(a) **Hindquarter** means the posterior portion of the side remaining after the severance of the 12-rib forequarter from the side, and comprising the round, full loin including the 13th rib, flank, kidney and hanging tender all in one piece, which posterior portion shall be obtained by cutting the beef side between the 12th and 13th ribs, keeping the knife firmly against the 12th rib while cutting down the length of the rib to the point at the end of the rib where the rib joins the rib (costal) cartilage, from which point passing through the cartilage and meat of the flank and short plate in the same straight line, completing the cut.

(b) **Forequarter** means the anterior portion of the side remaining after the severance of the 1-rib hindquarter from the side and comprises the rib, regular chuck, brisket, short plate and fore-shank, all in one piece, which anterior portion contains the first to the twelfth ribs, inclusive. No heart (mediastinal) fat or neck sweetbreads and not more than $\frac{1}{2}$ inch of the fibrous part (centrum tendineum) of the skirt (diaphragm) shall appear in the forequarter and otherwise it shall be dressed in accordance with the specifications applicable to "beef carcass" as set forth in Ceiling Price Regulation 24.

(c) **Round** means the portion of the hindquarter remaining after the severance of the untrimmed full loin, and flank from the hindquarter, which portion shall be obtained as follows: The untrimmed full loin and flank shall be severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or skin surface of the hindquarter. The cut shall be made on a straight line formed by and starting from that point on the backbone which is the juncture of the last (5th)

sacral vertebra and the first (1st) tail (caudal) vertebra, and passing through the point which just misses the end of the protuberance of the femur bone and exposes the ball of the femur bone, continuing in the same straight line beyond the second point to complete the cut. Two tail vertebrae shall be left on the round. Attached to the tail bone of the round shall be the tip or rear corner of the fifth sacral vertebra. All cod, udder and pelvic fat remaining on the round after its severance from the full loin and flank shall remain on the round.

(d) **Trimmed full loin** means the portion of the hindquarter remaining after the severance of the round, flank, hanging tender (from the open side), kidney knob and excess loin (lumbar) and pelvic (sacral) fat from the inside of the loin, from the hindquarter, and comprising the short loin and sirloin (loin end) in one piece, the back bone of which portion shall include one and one-half ($1\frac{1}{2}$) thoracic vertebrae, six (6) lumbar vertebrae, and five (5) sacral vertebrae (the tip or rear corner of the fifth sacral vertebra shall have been sawed off in severing the round from the full loin and flank), and which portion shall be obtained as follows:

First, part of the kidney knob, all of the kidney and the fat lying closely around the kidney in open (left) and closed (right) sides shall be removed first by a cut starting at the rear end of the kidney and slanting directly to the front edge of the half of the 12th thoracic vertebra at the point of severance of the hindquarter and forequarter.

Second, the hanging tender, which means the cylindrical shaped piece of lean meat attached at one end under the kidney knob in open (left) side hindquarters shall be removed entirely from open side loins by being severed at a point opposite the juncture of the 1st and 2d lumbar vertebrae.

Third, after the severance of the round from the hindquarter, the flank shall be severed from the full loin by a cut starting at the heavy end of the full loin at the ventral point of severance of the round from the hindquarter and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line from the center of the protruding edge of the 13th thoracic vertebra, but in making the cut no more than one (1) inch of cod or udder fat shall be left on the flank side of the face of the loin.

NOTE: The 10-inch measurement shall be of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.

Fourth, the excess loin (lumbar) and pelvic (sacral) fat shall be trimmed from the inside of the full loin by placing the full loin upon a flat surface, with no other support to change its position, meat side down, and removing all fat which extends above a flat plane parallel with the flat surface supporting the full loin and on a level with the full length of the protruding edge of the lumbar section of the chine bone. Then all fat shall be removed which extends above a flat plane using the following two lines as guides for each edge of the plane: an imaginary line parallel with the full length of the protruding edge of the lumbar section of the chine bone which line extends 1 inch directly above such protruding edge; a line on the inside of the loin two inches from the flank edge and running parallel with such edge for the full length of the loin. All fat obstructing the measurement of the second line shall first be removed. In addition to the foregoing all rough fat in the pelvic cavity of the heavy end of the loin (sirloin) shall be trimmed smooth and trimming by a knife shall be apparent. No fat remaining in the pelvic cavity shall exceed one inch in depth.

(e) **Flank** means the portion of the hindquarter remaining after the severance of the round and untrimmed full loin from the hindquarter, which shall be obtained after the removal of the round by separation from the untrimmed full loin, starting the cut at the point at the lower end of the loin end (sirloin) which was the ventral point of separation of the full loin and round, leaving no more than one inch of cod or udder fat attached to the flank side of the face of the full loin, and continuing in a straight line to a fixed point on the inside of the 13th rib determined by measuring off ten inches in a straight line along the 13th rib from the center of the protruding edge of the 13th thoracic vertebra.

NOTE: The 10-in. measurement shall be made from the center of the protruding edge of the 13th thoracic vertebra and not from the hollow of the chine bone where the 13th rib joins the 13th thoracic vertebra.

(f) **Short loin** means that portion of the trimmed full loin remaining after the severance of the sirloin (loin end) from the trimmed full loin, which portion shall be obtained by a cut perpendicular to the contour of the outside or skin surface of the trimmed full loin begun at a point which is the juncture on the chine bone of the 5th and 6th lumbar vertebrae and continuing in a straight line perpendicular to the contour of the outside or skin surface of the trimmed full loin to and through a point flush against the end of the hip (pin) bone, but leaving no part of the hip (pin) bone in the short loin. The backbone of the short loin shall include five (5) lumbar vertebrae, one and one-half ($1\frac{1}{2}$) thoracic vertebrae and part of the 13th rib.

(g) **Sirloin (loin end)** means the thick portion of the trimmed full loin remaining after the severance of the short loin from the trimmed full loin. The backbone of the sirloin shall include one (1) lumbar vertebrae, five (5) sacral vertebrae (the tip or rear corner of the fifth (5th) sacral vertebrae shall have been sawed off in separating the round from the trimmed full loin and flank), and the entire hip bone (ilium).

(h) **Cross cut chuck** (Kosher or trafer) means the portion of the forequarter remaining after the severance of the rib and short plate from the forequarter, and comprising the regular chuck, brisket and fore-shank all in one piece, which portion shall be obtained by cutting through the forequarter in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib while cutting to the point where the 5th rib joins the rib (costal) cartilage, at which point the cut shall continue in the same straight line through the cartilage, the breast bone (sternum) and the meat of the brisket and short plate to complete the severance. The cross cut chuck shall contain five (5) ribs (1st to 5th, inclusive).

(i) **Regular chuck** means the portion of the cross cut chuck remaining after the severance of the foreshank and brisket from the cross cut chuck, and containing most of the blade bone (scapula), part of the (humerus) arm bone, parts of the five ribs (1st to 5th, inclusive), that section of the back bone attached to the ribs, and the neck bone (cervical vertebrae from 1 to 7, inclusive), which portion shall be obtained by a cut through the cross cut chuck made in a straight line perpendicular to the contour of the outside or skin surface of the cross cut chuck (thereby separating the brisket and foreshank from the cross cut chuck) starting at a fixed point on the inside of the 5th rib determined by measuring off ten (10) inches along the 5th rib in a straight line from the center of the protruding edge of the 5th thoracic vertebra, continuing in the same straight line to the tip of the forward end of the breast bone (forward end of 1st segment of sternum), and passing through the

(humerus) arm bone in the same straight line to complete the cut.

NOTE: The 10-inch measurement shall be made from the center of the protruding edge of the 5th thoracic vertebra and not from the hollow of the chine bone where the 5th rib joins the 5th thoracic vertebra.

(j) *Foreshank* means the portion of the cross cut chuck remaining after the severance of the regular chuck and brisket from the cross cut chuck, which portion shall be obtained (after separation of the regular chuck) by separation from the brisket by a cut following the natural seam and leaving the entire lip, or web muscle on the brisket.

(k) *Brisket* means the portion of the cross cut chuck remaining after the severance of the regular chuck and foreshank from the cross cut chuck, which portion contains parts of four ribs (2d to 5th, inclusive), part of the breast bone and the rib (costal) cartilages which connect the ends of the rib bones with the breast bone. All heart (mediastinal) fat, but no other fat shall be removed from the brisket.

(l) *Rib* means the portion of the forequarter remaining after the severance of the cross cut chuck and short plate from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), that section of the backbone attached to the ribs, posterior tip and cartilage of the blade bone (scapula), part of the blade bone (scapula) which portion shall be obtained (by separation from the short plate) by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra and continuing to and through a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of the 6th thoracic vertebra.

NOTE: The 10-inch measurements shall be made from the centers of the protruding edges of the 6th and 12th thoracic vertebrae, and not from the hollow of the chine bone.

(m) *Short plate* means the portion of the forequarter remaining after the severance of the cross cut chuck and the rib from the forequarter, and containing parts of seven ribs (6th to 12th, inclusive), the rib (costal) cartilages attached to them, and part of the breast bone.

(n) *Back* means the portion of the forequarter remaining after severance of the short plate, brisket and foreshank from the forequarter, and containing the rib and regular chuck all in one piece, which portion shall be obtained by one cut made in a straight line starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside protruding edge of the 12th thoracic vertebra, and continuing to a point measured off 10 inches on the inside of the fifth rib along the 5th rib from the center of the inside protruding edge of the 5th thoracic vertebra; and a second cut made in a straight line starting from the termination point of the first cut and continuing through a fixed point at the tip of the forward end of the breast bone, including the cartilage in young cattle or the ossified bone in the older cattle (forward end of the 1st segment of sternum), through the (humerus) arm bone in the same straight line to complete the cut.

NOTE: Measurements shall be made from the center of the protruding edge of the 12th and 5th thoracic vertebrae, and not from the hollow of the chine bone.

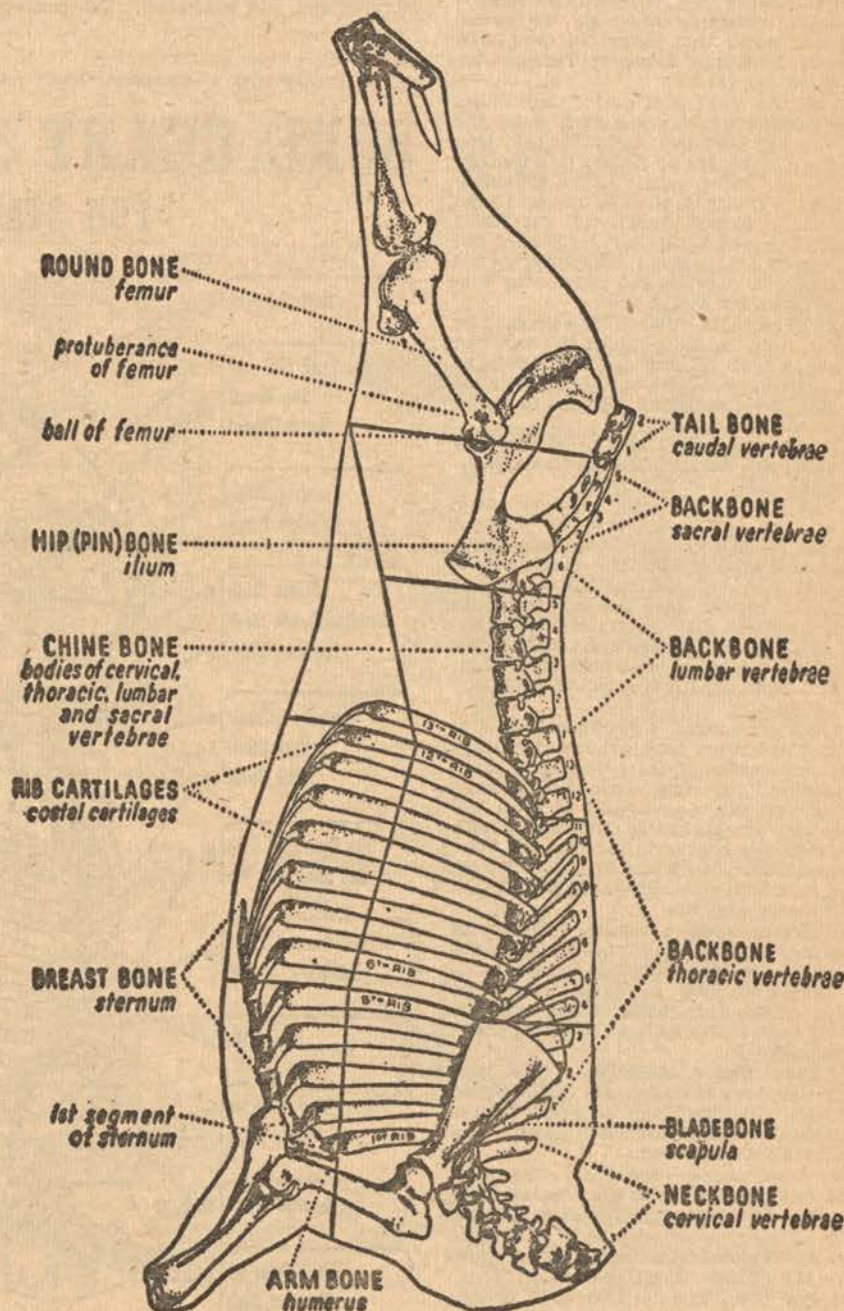
(o) *Triangle* (Kosher or trafer) means the portion of the forequarter remaining after the severance of the rib from the forequarter, and containing the short plate, brisket, foreshank and regular chuck all in one piece, which portion shall be obtained by removing the rib from the forequarter by a straight cut across the ribs starting at a fixed point determined by measuring off 10 inches on the inside of the 12th rib along the 12th rib from the center of the inside of the protruding edge of the 12th thoracic vertebra and continuing to a fixed point determined by measuring off 10 inches on the inside of the 6th rib along the 6th rib from the center of the inside protruding edge of

the 6th thoracic vertebra, and severing the rib from the forequarter by a second cut made in a straight line between the 5th and 6th ribs, keeping the knife firmly against the 5th rib to the point where the second cut meets the end of the first cut.

NOTE: Measurements shall be from the center of the protruding edge of the 12th and 6th thoracic vertebra, and not from the hollow of the chine bone.

(p) *Arm chuck* means the portion of the cross cut chuck remaining after the severance of the brisket from the cross cut chuck and containing the regular chuck and foreshank all in one piece.

APPENDIX 4—BEEF SKELETAL CHART OF OPS WHOLESALE BEEF CUTS



RULES AND REGULATIONS

APPENDIX 5—RETAIL BEEF CUT DEFINITIONS

When used in this regulation the term *retail beef cut* means and is limited to any of the following cuts, derived from OPS wholesale beef cuts. All retail beef cuts covered in the following specifications shall be trimmed as described before the cuts may be weighed or sold to the customer. No fat shall be added to any of the cuts before they are weighed or sold to the customer. (See the charts, Appendixes 6 and 7, for a simple, non-technical description of most retail beef cuts.)

(a) *From the standard round*—(1) *Standing rump (bone in)*. The standing rump (bone in) shall contain part of the rump (aitch) bone but no rump knuckle bone or tail vertebrae. Not more than one inch of fat shall be left on the outside, or within the pelvic cavity, of this cut.

(2) *Boneless rump*. The boneless rump is the meat remaining after all the bones, cartilage, gristle and excess fat have been removed from the standing rump. (See paragraph (a) (1).)

(3) *Round steak (full cut)*. Each round steak (full cut) includes a part of (i) the top (inside) round, (ii) the bottom (outside) round, (iii) the eye of round, (iv) the tip, and (v) the round bone. All fat exceeding one inch in thickness shall be trimmed from each steak. Round steaks (full cut) shall contain the round bone but no part of the knee cap or double bone. They may be cut into two or more pieces in line with the customary procedure in the past.

(4) *Tip roast (boneless)*. The tip shall be removed from the flank side of the round in accordance with the customary procedure in each locality. All bone, including the knee cap, and all fat exceeding one inch in thickness must be removed.

(5) *Tip steak (boneless)*. Tip steaks (boneless) are cut from the tip roast (paragraph (a) (4)).

(6) *Top (inside) round, roast or steak*. The top (inside) round may be removed from the round according to the usual procedure in each locality. The shank end of this cut, however, shall contain no part of the heel of round. (See the bone structure chart, Appendix 6.) All fat exceeding one inch in thickness shall be trimmed from the outside of the roasts or steaks made from this cut. The top (inside) round shall contain no bone.

(7) *Bottom (outside) round, pot roast or steak*. The bottom (outside) round, like the top round (paragraph (a) (6)) may be made according to the usual procedure in each locality. It may contain part of the rump but the shank end of this cut shall contain no part of the heel of round (see the bone structure chart, Appendix 6). The bottom round shall contain no bone. It may be sold as pot roasts or steaks.

(8) *Heel of round (boneless)*. The heel of round may be separated from the hind shank according to the usual practice in each locality; however, it shall not include the front muscle of the shin bone and it must be entirely boneless. (See bone structure chart, Appendix 6.)

(9) *Hind shank (bone in)*. The hind shank (bone in) is the section of the round remaining after the rump, round steaks (or tip, inside and outside), heel of round and hock have been removed.

(10) *Hind shank (boneless)*. The hind shank (boneless) refers to the boneless meat from the hind shank. (For stew, ground beef.)

(b) *From standard wholesale sirloin (loin end)*—(1) *Sirloin steak (bone in)*.

(2) *Pin bone steak (bone in)*. Sirloin steaks (bone in) and pin bone steaks (bone in) shall be made from the standard primal sirloin (loin end). All fat exceeding one inch in thickness shall be trimmed from these steaks.

(3) *Sirloin steak (boneless)*. Boneless sirloin steaks are made from the standard primal sirloin (loin end). They shall contain no bone and no fat in excess of one inch in thickness.

(c) *From standard wholesale short loin*—

(1) *Porterhouse steaks*.

(2) *T-Bone steaks*.

(3) *Club steaks*.

(4) *Short loin (boneless, rolled—Utility and cutter and canner grade beef)*. Boneless and rolled short loin roast refers to the boneless meat of the primal short loins of utility and cutter and canner grades of beef. All bone, gristle, cartilage and excess fat must be removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. Fat must not be added before the boneless and rolled short loin roast is weighed or sold. The tenderloin from the short loin must not be removed and sold separately. The boneless

short loin including the tenderloin must be rolled and tied.

Porterhouse, T-Bone and club steaks are made from the standard primal short loin. Porterhouse steaks contain a large portion of the tenderloin. T-Bone steaks contain a small portion of tenderloin. Club steaks contain no tenderloin. All fat exceeding one inch in thickness shall be trimmed from these steaks.

(5) *Trimmed full beef tenderloin (cutter and canner grade beef only)* means the tenderloin muscle of cutter and canner grade, meeting the specifications and requirements as set forth in Ceiling Price Regulation 24.

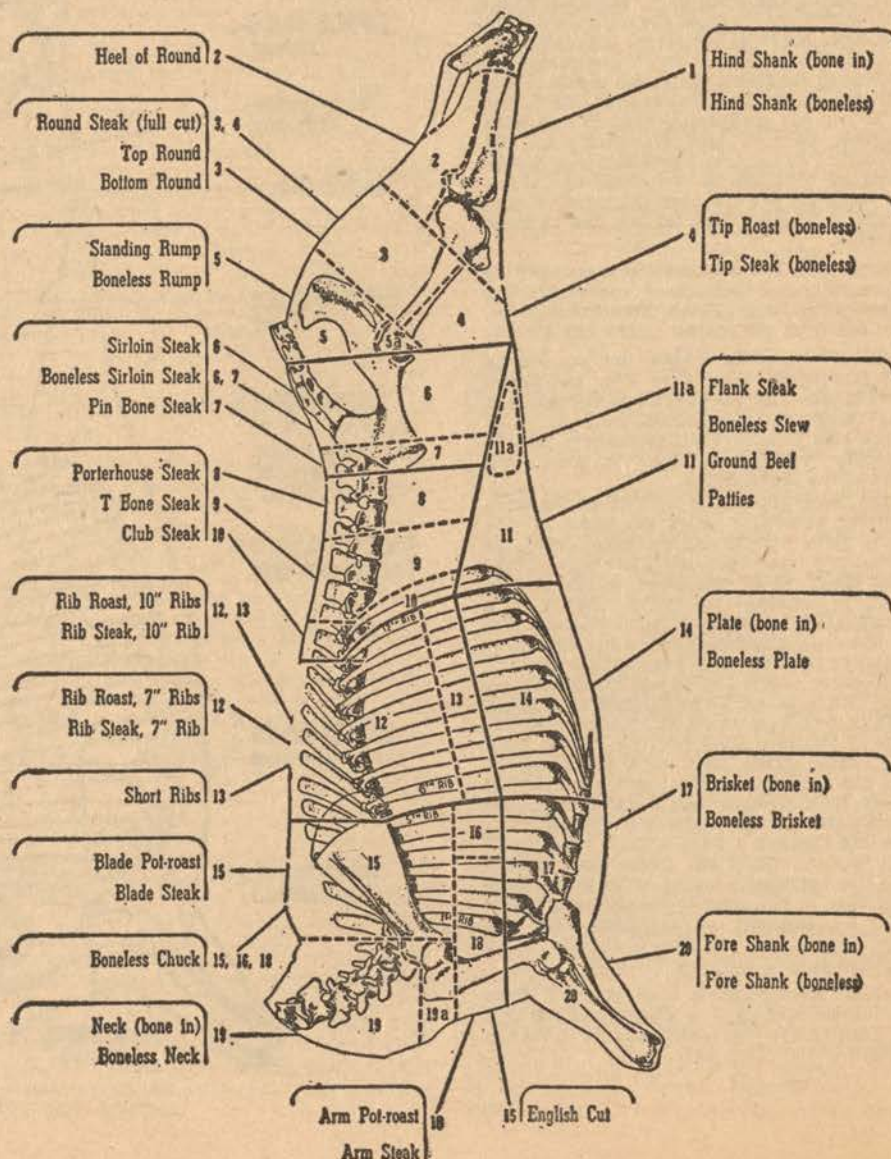
(d) *From standard wholesale flank*—(1) *Flank steak*. All membrane and fat must be trimmed from the flank steak. This steak shall not be cut into more than two pieces before selling.

(2) *Flank meat (boneless)*. Boneless flank meat is the meat remaining after the flank

APPENDIX 6—SKELETAL CHART FOR MAKING STANDARD RETAIL BEEF CUTS

BONE CHART

FOR STANDARD RETAIL BEEF CUTS



Appendix 5—Continued

steak, bone, gristle, membrane, and cod fat have been removed from the rough flank. It may be sold as rolled pot-roast, stew meat or ground beef.

(e) From the standard wholesale rib—
(1) Rib roast, 10-inch ribs.

(2) Rib steak, 10-inch ribs. Rib roast, 10-inch ribs and rib steak, 10-inch rib are made from the standard primal rib. (See illustration, Appendix 6, for the manner in which the 10-inch rib roasts and steaks are measured.) The blade bone or blade cartilage shall be removed from roasts or steaks.

(3) Rib roast, 7-inch ribs.

(4) Rib steak, 7-inch rib. Rib roasts or steaks, 7-inch rib or ribs, are cut from the standard primal rib. The rib bone, or bones, in these cuts shall measure no larger than 7 inches in a straight line from the protruding edge of the chine bone.

(5) Short ribs. Short ribs are the ends of the ribs which are removed when making a 7-inch rib.

(6) Rib roast (boneless, rolled—utility and cutter and canner grade beef only). Boneless and rolled rib roast refers to the boneless meat of the primal 10-inch rib roast of utility and cutter and canner grades of beef only. All bone, gristle, cartilage and excess fat must be removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. Fat must not be added before the boneless and rolled rib roast is weighed or sold. The boneless rib must be rolled and tied.

(f) From the standard wholesale short plate—(1) Plate (bone in). Plate (bone in) is made from the standard primal plate without removing the bones. The diaphragm or skirt muscle may or may not be removed, but the membrane on each side of the skirt and on the inside of the plate, and all loose fat shall be removed.

(2) Plate (boneless). Boneless plate refers to the boneless meat of the primal plate after all bones, gristle, cartilage, membrane and excess fat have been removed. The boneless meat may be sold as boneless plate pot-roast, stew meat (boneless) or ground beef.

(g) From the standard wholesale brisket—
(1) Brisket (bone in) fresh or cured. Brisket (bone in) is made from the standard primal brisket without removing the bones. No more than one inch of fat may be left on the brisket (bone in).

(2) Brisket (boneless) fresh or cured. Boneless brisket, fresh or cured, refers to the boneless meat of the primal brisket after all bone, gristle, cartilage, and excess fat have been removed. The fat must be trimmed so that no more than one inch of fat is left on any lean muscle. The boneless brisket may be sold as boneless pot-roast, stew meat or ground beef.

(h) From standard wholesale chuck—(1) Blade pot-roast.

(2) Blade steak. Blade pot-roast and blade steaks are made from the blade bone portion of the standard primal chuck. No portion of the arm knuckle shall be included in any blade pot-roast or blade steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(3) Arm pot-roast.

(4) Arm steak. Arm pot-roasts and arm steaks are made from the shoulder arm bone portion of the standard primal chuck. The arm knuckle shall not be left in any arm pot-roast or arm steak. All fat exceeding one inch in thickness shall be removed from these cuts.

(5) English cut. The English cut may be made from the standard primal chuck following the usual procedure in each locality.

(6) Chuck (boneless). Boneless chuck pot-roasts are made from the blade bone and

arm bone portions of the standard primal chuck. All fat exceeding one inch in thickness shall be removed from the boneless chuck.

(7) Neck (bone in). The arm knuckle bone and the Atlas joint shall be removed from the neck. The throat side of the neck shall be trimmed and all fat in excess of 1 inch shall be removed. The neck may then be sold in pieces with the bone in.

(8) Neck (boneless). The boneless neck is the meat remaining after all the bone, cartilage, fat, tendon, gristle, and throat trimmings have been removed from the neck. (See paragraph (g) (7).) It may be sold as boneless potroast, stew or ground beef.

(h) From standard wholesale foreshank—
(1) Foreshank (bone in). Remove the knee bone. Cut the shank into pieces with the bone in.

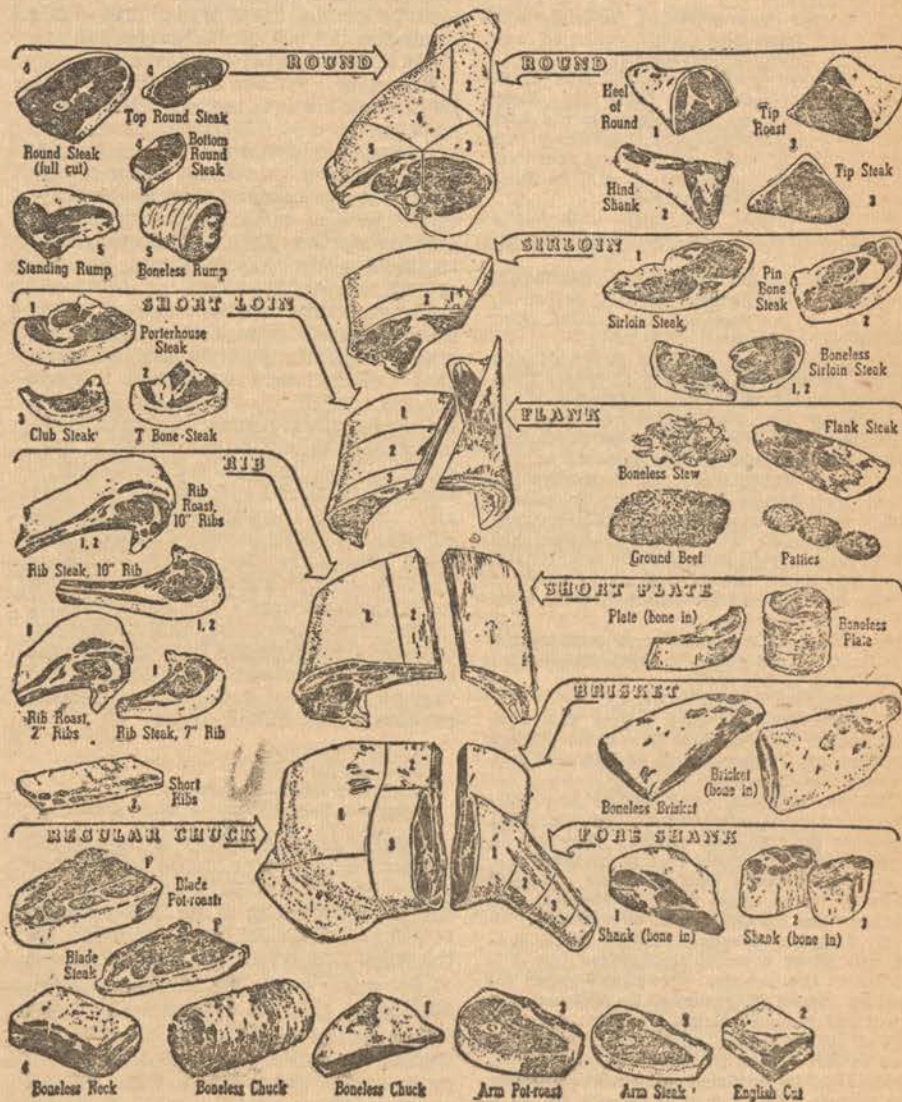
(2) Foreshank (boneless). The boneless shank meat refers to the boneless meat from

the foreshank after all bone, gristle, cartilage and sinews have been removed. The boneless shank meat may be sold as stew meat or as ground beef.

(i) Ground beef. Ground beef (hamburger, hamburger steak, hamburger steak, chili meat) is ground, chopped or comminuted fresh beef only derived from the skeletal portion of the dressed carcass (but not including head meat) which contain no offal, added blood, cartilage, bone, cereal product, water or ice, or any adulterant or other foreign substance except seasoning, and which does not have a fat content in excess of 30 percent by chemical analysis. "Ground beef" shall be ground twice, the final grinding through a plate with holes not more than $\frac{3}{16}$ of an inch in diameter, or $\frac{1}{8}$ of an inch in the case of chili meat, or chopped in a rotary cutter or by other means giving equivalent results.

APPENDIX 7—CHART OF RETAIL BEEF CUTS AND THE WHOLESALE CUTS FROM WHICH THEY ARE OBTAINED

STANDARD BEEF CUTS



PRIMAL (WHOLESALE) BEEF CUTS AND THE RETAIL CUTS MADE FROM EACH

APPENDIX B—CERTAIN BEEF VARIETY MEATS AND BEEF BY-PRODUCTS DEFINITIONS

When used in this regulation, the term *certain beef variety meats and beef by-products* means and is limited to any of the following edible by-products of cattle which is clean, sound, has at all times been handled in a sanitary manner, and is free from foreign materials, mucus, and hair. Referring to variety meats and edible by-products derived from livestock slaughter the term:

(a) *Brains* means both brain lobes, the small knob at the base of the brain and a short piece of spinal cord approximately three quarters of an inch in length.

(b) *Cheek meat* of cattle means the lean muscle on the inside and outside of the lower jaw, trimmed free of the salivary glands, with no more than 20 percent trimmable fat.

(c) *Hanging tender* means the cylindrical shaped piece of lean meat attached at one end under the kidney knob in the open (left) side of the hind quarter. It shall be removed from the open side of the loin by being severed at a point opposite the junction of the first and second lumbar vertebrae.

(d) *Head meat* means the lean meat, exclusive of cheek meat, trimmed from the head of cattle.

(e) *Hearts* means bright colored beef hearts, free from blood clots, trimmed free from large gristly blood vessels.

(f) *Kidneys* means kidneys free from spots and reasonably free from fat. They shall be removed by first loosening the suet from the outside surface of the kidney and then cutting off the vein, leaving sufficient fat in the vein so that the fat will be flush with the surface of the kidney.

(g) *Lips* means the meat and tissue from the side of the jaw when removed from cattle.

(h) *Lips, scalded* means lips thoroughly cleaned by washing and scalding according to B. A. I. instructions—or similar good commercial methods.

(i) *Livers* means all beef livers of any weight, bright and uniform in color, from light to chocolate brown, moderately short and plump and which are free from all mutilations other than minor cuts or slight skin breaks caused by the removal of the gall bladder by separating the liver from the carcass by hooks, or caused during the examination of the portal glands by MID inspectors, where such minor cuts or slight skin breaks do not impair the quality of the liver. The large blood vessel lying along the side of the liver should be trimmed even with the surface of the liver.

(j) *Lungs* means the lungs from cattle. The trachea (windpipe) is to be cut off close to the body of the lungs.

(k) *Melts* means the spleens.

(l) *Sweetbreads, heart* means the thymus gland adjacent to the heart (heart sweetbreads). They are to be trimmed reasonably free from fat.

(m) *Sweetbreads, neck* means the thymus gland (neck sweetbreads) removed from the neck only of beef cattle. They are to be trimmed reasonably free from fat.

(n) *Tails* means tails of cattle. Ragged edges of tissue, loose fat and the last two joints of the tip end are to be removed.

(o) *Tongues* means tongues from cattle, cut off at a point that leaves the epiglottis on the tongue. The entire gullet including the soft palate shall be removed and the hinge bone shall not protrude over the end of the tongue. One-half inch of fat may be left on the underside of the tongue, which shall be trimmed smooth in removing the glands. The tip may be cut up to a point where cross section thickness does not exceed one and one-half inches.

(p) *Tripe, cooked* means tripe which has been thoroughly cooked by boiling in water,

cooled and washed; any excess fat is to be removed from tripe.

(q) *Tripe, honeycomb* means cooked beef tripe showing the characteristics of honeycomb markings. If the pocket is split, the apron around the open end cannot be more than three inches wide.

(r) *Tripe, scalded* means paunches (stomachs) thoroughly cleaned by washing and scalding according to B. A. I. instructions or similar good commercial methods.

(s) *Udders* means the severed mammary glands from cows, and shall be carefully drained by slicing according to good commercial practice.

[F. R. Doc. 51-5075; Filed, Apr. 30, 1951; 10:27 a. m.]

[Distribution Regulation 1, Amdt. 4]

DR 1—FAIR DISTRIBUTION OF LIVESTOCK AND MEAT

QUOTA PERCENTAGES FOR LIVESTOCK

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization Agency General Order No. 5 (16 F. R. 1273), this Amendment 4 to Distribution Regulation 1¹ (16 F. R. 1273) is hereby issued.

Preamble. At the time Distribution Regulation 1 was issued, it was intended that quotas on all livestock covered by the regulation would be effective April 1, 1951. For the reason set forth in the Preamble to Amendment 3, quotas were established on cattle for the period beginning April 1, 1951, and ending April 28, 1951, and were postponed for the other species of livestock.

Information available on the expected marketings of livestock during the quota period beginning April 29, 1951 indicates that it will be necessary, in order to bring about an orderly distribution of available livestock among registered slaughterers, to establish quotas on all species of livestock. Accordingly, registered slaughterers, both Class 1 (Federally inspected) and Class 2 (non-Federally inspected commercial slaughterers) will determine their quotas for the period beginning April 29, 1951 by the methods prescribed in this Amendment 4 and Supplement 1 to the regulation issued simultaneously. Generally, these quotas will represent the following percentages of slaughter of the various species of livestock in the comparable period during 1950:

Cattle 90 percent.
Calves 80 percent.
Sheep and lambs 80 percent.
Swine 110 percent.

A slaughterer of cattle who did not use his entire quota for cattle during the period April 1-28, 1951, may carry over the unused portion of his cattle quota, not to exceed 5% of his cattle quota for the April 1-28 period and make it a part of his cattle quota for the period April 29-May 26, 1951. A slaughterer of cattle in the period April 1-28, 1951, who exceeded his cattle quota for that period must deduct twice the amount of the excess in live weight pounds from his quota for the ensuing quota period.

¹ Formerly designated Distribution Order 1.

Provision has also been made in this amendment so that if a slaughterer's quota is less than the live weight of one animal he may slaughter one animal of that species. Some small slaughterers' quota bases for particular periods represent only one head of livestock and, obviously, it is not possible for them to slaughter less than a single head of livestock.

All Class 1 and Class 2 slaughterers are required to report their slaughter of all livestock for the 4-week period April 1 to April 28, 1951, and for all subsequent quota periods.

This amendment also continues the provisions pertaining to "club" livestock. Provision will be made by subsequent amendment to the regulation which will require certain record-keeping provisions concerning the slaughter of "club" livestock.

Distribution Regulation 1 is amended in the following respects:

1. Section 3 (c) is amended by substituting the date May 27, 1951 for the date April 29, 1951, appearing in the fifth sentence and substituting the following for the first four sentences: "For the period beginning April 29, 1951 and ending May 26, 1951 you will have a quota on all species of livestock. The quota for each species of livestock will be the number of pounds live weight of each species you slaughtered during the period from April 30, 1950 to May 27, 1950, inclusive, multiplied by the applicable percentage set forth in Supplement 1 to this regulation. If you received a weekly adjustment for your slaughter of any species of livestock for any of the four weeks from April 30, 1950 to May 27, 1950 you may use the adjustment as the number of pounds live weight of the species you slaughtered during those weeks. If you received an adjustment on your slaughter of any species for the April-June 1950, calendar quarter, you may use 31 percent of the adjusted amount as the number of pounds live weight of the species you slaughtered during the period from April 30, 1950 to May 27, 1950, inclusive. If you began slaughtering any species after April 30, 1950, you may determine the amount of that species you may slaughter during the period beginning April 29, 1951 and ending May 26, 1951 by dividing the total live weight of the particular species slaughtered between April 30, 1950 and February 9, 1951 by the number of weeks in which you slaughtered the particular species, multiplying the result by four and multiplying the resulting figure by the applicable percentage set forth in Supplement 1 to this regulation. The multiplier for May 1951 furnished to you by the OPS will not apply for the period April 29, 1951 to May 26, 1951. You may not slaughter more than 60 percent of your quota for any specie (including your carry-over on cattle from the April 1, 1951 to April 28, 1951, quota period) during the first half of your quota period."

2. Section 3 (d) is amended by deleting the first sentence and substituting therefor the following: "If you did not use your entire quota for cattle during the period April 1, 1951 to April 28, 1951 you

may use the unused portion, not to exceed five percent of that quota, in the period beginning April 29, 1951 and ending May 26, 1951. After May 27, 1951 if you did not use your entire quota for any species during any given week you may use the unused portion, not to exceed 10 percent of that quota, in the next week only."

3. Section 4 (c) is amended to read as follows:

(c) *Quotas.* For each quota period (accounting period or calendar month or similar period of not less than four or more than five weeks used by you instead of calendar months in keeping your own books and records) beginning on or after April 29, 1951 you must have a quota before you may slaughter any species of livestock. The completed and signed OPS Form DO1-2 furnished to you by the Regional Office will show by species the live weight of livestock which you slaughtered during each accounting period of 1950. This is your quota base. Supplement 1 to this regulation contains a list of percentages for use by you and other Class 2 slaughterers in determining your quotas. To determine your quota for each quota period, you apply the appropriate percentage in the Supplement to the quota base for each species. If the resulting quota is less than the live weight of one animal, you may slaughter one animal of that species. If your quota period does not begin on April 29, 1951 you will have an interim quota period from April 29, 1951 to the date that your quota period begins. The quota for the interim quota period is computed as follows:

(1) Determine the quota for each species of livestock for the quota period in which the date April 29, 1951, occurs by multiplying the quota base for that quota period for each species of livestock by the applicable percentage set out in Table I of Supplement 1 to this regulation.

(2) Divide the quota for each species obtained in subparagraph (1) of this paragraph by the number of days in the quota period in which the date April 29, 1951 occurs.

(3) Multiply the result in subparagraph (2) of this paragraph for each species by the number of days between April 28, 1951, and the date of the first quota period beginning on or after April 29, 1951. The resulting amounts are your quotas for each species for the interim quota period.

You may not slaughter more than 60 percent of your quota for any species (including your carry-over from the preceding quota period) during the first half of your quota period.

If you began slaughtering any species after April 30, 1950, and you have not had your quota bases adjusted on your Form DO 1-2, you may use as your quota base the average monthly slaughter of that species between April 30, 1950, and February 9, 1951. After determining your quota base for the period you must apply the applicable percentages set forth in Supplement 1 to this regulation.

4. Section 7 is amended to read as follows:

SEC. 7. *Slaughter of "Club" livestock.* (a) Notwithstanding the provisions of section 2 (b) of this regulation if you purchase livestock at a sale conducted by members of 4-H Clubs, Future Farmers of America, or other recognized youth organizations, you may have such livestock slaughtered for you until the effective date of an amendment to this regulation which will set forth the conditions under which such livestock may be slaughtered.

5. Section 8 (a) is amended to read as follows:

(a) If you had livestock slaughtered for you during 1950 by a slaughterer who is designated Class 1 by this order you are a Class 1A slaughterer. You are entitled to have your livestock slaughtered by the same slaughterer and he is required to continue slaughtering livestock for you. There will be a quota on the amount of livestock he may slaughter for you for the period beginning April 29, 1951, and ending May 27, 1951. This quota is determined by multiplying the number of pounds live weight of each species of livestock which he slaughtered for you during the corresponding period in 1950 by the applicable percentages set forth in Supplement 1 to this regulation. Your Class 1 slaughterer is prohibited from slaughtering for you, and you are prohibited from giving him for slaughter, in any quota period, a greater number of pounds of any species of livestock than is provided for in the quota for that period. However, if the resulting quota is less than the live weight of one animal for any species, he may slaughter one animal of that species for you.

6. Section 8 (b) is amended by deleting the third, fourth and fifth sentence and substituting therefor the following sentence: "There will be a quota on the amount of livestock he may slaughter for you beginning April 29, 1951."

7. Section 8 (b) is further amended by adding to the end thereof the following sentence: "However, if the resulting quota is less than the live weight of one animal for any species, he may slaughter one animal of that particular species for you."

8. Section 12 (a) is amended to read as follows:

(a) (1) If you are a Class 1 slaughterer you must within ten (10) days after the end of each quota period mail a report. The U. S. Department of Agriculture will furnish you with Form LS-149 for the purpose of supplying certain information. You may use this form as your reporting form under this regulation by furnishing the information required by the OPS and mailing the form to the Department of Agriculture. For the quota periods April 1, 1951, to April 28, 1951, inclusive, and April 29, 1951, to May 26, 1951, inclusive, you must file the reports for OPS on Form LS-149 on the basis of two four-week operations instead of your usual accounting periods.

(2) If you are a Class 2 slaughterer and your quota bases for all species com-

bined on an annual basis are 100,000 pounds live weight or over (as shown on your DO 1-2), you must within ten (10) days after the end of each quota period mail a report to the OPS Regional Office where you are registered. The report must be made in duplicate on OPS Form DO 1-6 and must contain all the information required by the form. For the quota period April 1, 1951 to April 28, 1951, inclusive, you must file your report on the basis of that four-week operation instead of your usual accounting period. For all subsequent periods you must report on the basis of your regular quota periods. If you have an interim quota period you must show separately on your report the amount of slaughter during the interim quota period.

NOTE: The record keeping and reporting requirements contained in this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

(Sec. 704, Pub. Law 774, 81st Cong.)

Effective date. This amendment is effective April 30, 1951.

EDWARD F. PHELPS, Jr.,
Acting Director of Price Stabilization.

APRIL 30, 1951.

[F. R. Doc. 51-5110; Filed, Apr. 30, 1951;
11:54 a. m.]

[Distribution Regulation 1, Supplement 1]
DR 1—FAIR DISTRIBUTION OF LIVESTOCK
AND MEAT

SUPP. I—QUOTA PERCENTAGES FOR LIVESTOCK

Pursuant to the Defense Production Act of 1950 (Pub. Law 774, 81st Cong.), Executive Order 10161 (15 F. R. 6105), and Economic Stabilization Agency General Order No. 5 (16 F. R. 1273), this Supplement 1 to Distribution Regulation 1 (16 F. R. 1273) is hereby issued.

Preamble. The purpose of this supplement is set forth in the preamble of Amendment 4 to Distribution Regulation 1, issued simultaneously with this supplement.

Supplement 1 is issued with respect to Distribution Regulation 1:

TABLE I—QUOTA PERCENTAGES FOR ALL CLASS 1
AND CLASS 2 SLAUGHTERERS (UNDER SECTIONS
3 AND 4 OF DISTRIBUTION REGULATION 1)

(a) For quota periods beginning on or after April 29, 1951:

	Percent
Cattle.....	90
Calves.....	80
Sheep and Lambs.....	80
Swine.....	110

(Sec. 704, Pub. Law 774, 81st Cong.)

Effective date. This supplement is effective April 30, 1951.

EDWARD F. PHELPS, Jr.,
Acting Director of
Price Stabilization.

APRIL 30 1951.

[F. R. Doc. 51-5111; Filed, Apr. 30, 1951;
11:55 a. m.]

¹ Formerly designated Distribution Order 1.

[Distribution Regulation 2]

DR2—ALLOCATION RECORDS

This regulation is found necessary and appropriate to promote the national defense and is issued pursuant to the authority of Sections 101 and 704 of the Defense Production Act of 1950.

In the formulation of this regulation, industry representatives have been consulted and consideration has been given to their recommendations.

I

In Distribution Regulation 1, we undertook to channel movements of livestock to the slaughterer. This regulation is a preliminary to a program designed to regulate the flow of meat from the slaughterer to those persons who sell or serve meat to ultimate consumers or who use meat in the manufacture of food or pharmaceuticals.

The present supply situation is not in our judgment so acute as to require immediate imposition of such a program. But experience in World War II demonstrates the necessity of preparing against such an eventuality. Particularly in the latter part of the war there were serious shortages of meat in whole areas of the country. This was especially true in the Northeast, Southeast, Southwest, and Far West—areas which always consume a great deal more meat than they produce. Also large numbers of distributors and even whole classes of distributors did not receive their proportionate share of the meat supply.

This maldistribution of meat had a number of unfortunate consequences. Even under a rationing program many consumers did not receive their fair share of meat. Many enterprises engaged in the business of meat distribution suffered serious financial hardship. The difficulty experienced by such enterprises in getting a proportionate share of the meat supply coupled with the lack of controls on slaughter led to evasion of the price regulations and a rise in the actual cost of meat to consumers.

These consequences were bad enough on their own account. But they also contributed to a lack of confidence in and respect for the meat price control program which made effective enforcement all the more difficult. In view of the World War experience, it would be rash not to take steps now to prepare against the possibility that in the not too remote future the supply situation at least in certain areas or among certain distributors will require the allocation of meat.

First, meat historically has accounted for the expenditure of about five and one-half percent of consumer expendable income. The vast program of our Government for increased production for national defense with its consequent increases in total employment will obviously tend to increase consumer

expendable income. Shortages of consumer durable goods incident to the defense production program will have the effect of diverting consumer expenditures from those goods into the field of food and particularly of meat.

It is true that there may be countervailing factors tending to reduce demand such as increased taxes. But particularly in view of the experience in the last war it would be rash to ignore the possibility that the demand for meat will increase more rapidly than the supply.

Second, in view of these considerations there may be a "shortage" of meat even if the total supply is higher than last year in terms of absolute amount as has been estimated by the Department of Agriculture. Moreover, these estimates are predicated on certain assumptions, e. g., as to volume of Government purchases which may not be borne out by events.

Purchases of meat for the armed forces may because of an unfavorable turn in the international situation run higher than is presently anticipated. Again, there may be substantial Government purchases of meat for delivery to our allies abroad.

Third, the fact that total supplies of meat may be adequate does not mean that there may not be area shortages or that particular customers or classes of customers will get their fair share. These localized shortages can have very serious consequences.

Fourth, the prudent course is to anticipate a shortage and prepare for it rather than to await the crisis and when it arrives take hasty and desperate measures to repair the situation. Accordingly, it seems to us that the decisive consideration is that there may well be shortages and it is desirable to prepare for them now.

If supplies of meat should decline substantially in ratio to demand and if, as a result, there should be a serious maldistribution of meat the equitable way to deal with the problem is by an allocation program. Such a program would assure meat distributors and indirectly consumers of their fair share of the total supply. In addition it would facilitate the administration of the price controls on meat by destroying or at least narrowing the basis for the black market.

Section 4 of this regulation provides that the Director of the Office of Price Stabilization may where there are shortages in certain areas direct the movement of meat to those areas. This is a power which would prove helpful in particular situations. But it obviously would be exercised only in unusual circumstances and if the supply situation became serious it would probably have to be dealt with in a regulation of general applicability rather than by a series of orders covering individual cases.

II

One problem which is presented by any allocation program is that of base period records. Ordinarily such a program would require a supplier to deliver to a purchaser the same proportion or roughly the same proportion of his total supply of meat as was delivered in the base period. If 1950 is selected as the base period, suppliers would in many and perhaps in practically all cases be required to review their invoices to determine the volume of their deliveries to each purchaser to whom they were required to make an allocation as well as the volume of their total deliveries. This is a substantial administrative burden and one which should be avoided if possible.

Also allocation of meat by grades will be difficult to do on the basis of 1950 records. This is so for two reasons. The first is that in many cases the 1950 invoices do not show the grades of meat delivered to buyers. The second is that grades in use in 1950 do not in many cases correspond to the grades presently in use.

One way to avoid these difficulties is to require suppliers to start now to build up data on their deliveries of meat which can be used as base period records. To keep such records currently would involve a great deal less work than going back to the 1950 invoices.

Accordingly, this regulation requires that an invoice be made covering each sale of meat at wholesale by persons who regularly sell meat at wholesale. The invoice must show the type, class (when applicable), grade (when applicable), kind, cut, and weight range (when applicable), of each cut of meat sold.

The reasons for preparing now for an allocation program by type and grade are evident. An allocation order which resulted in suppliers delivering lamb to a pork processor would certainly not serve its purpose in that particular case. From the point of view of many purchasers, different grades of beef are no more equivalent to each other than are lamb and pork. A manufacturer of canned foods or soups who uses one of the lower grades of beef would not have his needs met by an offer of choice beef because it would be too expensive for the purpose to which he intended to put it. Again a large chain store which customarily sold beef of choice grade and had built its reputation and its public acceptance on that basis would not have its needs met by an offer of utility beef. The same considerations apply to other types of meat which have different qualities or grades.

At the present time a number of different grading systems are used by various suppliers. More important, these grading systems are changed from time to time and there is frequently no clear correspondence between grades used by a supplier at one time and grades used

by the same supplier at another time. Even the grading systems of the Department of Agriculture have been recently revised. A standardization of meat grading would be necessary to assure that a purchaser would receive the same or substantially the same quality of meat under the allocation program that he had received in the base period. Accordingly, in preparation for this allocation program, this regulation requires the adoption of the standard Department of Agriculture grades for beef, veal, calf, lamb, yearling mutton and mutton.

III

It is recognized that a proposal to adopt 1951 distribution patterns as a base for an allocation program has two disadvantages. The first is that there may already be some distortion of normal distribution patterns. The second is that some suppliers may be tempted to discontinue deliveries to certain purchasers.

It should be made clear that this regulation does not foreclose the agency from requiring either generally or in individual cases the use of 1950 deliveries as a base for deliveries under an allocation program. If suppliers do not continue normal patterns of distribution it will be necessary to do just that in spite of the work which it would entail.

The policy of the Office of Price Stabilization is that each distributor of meat should receive from each supplier the same proportion of that supplier's total deliveries that he received in 1950. If suppliers maintain a distribution pattern in accord with this policy it will be possible to avoid a detailed allocation regulation.

REGULATORY PROVISIONS

Sec.

1. What this regulation does.
2. Geographical applicability.
3. Records and inspection.
4. Deliveries required by the Director of the Office of Price Stabilization.
5. Grading and grade marking.
6. Additional prohibitions.
7. Penalties.
8. Definitions.

AUTHORITY: Sections 1 to 8 issued under sec. 704, Pub. Law 774, 81st. Cong. Interpret or apply sec. 101, Pub. Law 774, 81st. Cong.; Sec. 101, Executive Order 10161, Sept. 9, 1950, 15 F. R. 6105, 3 CFR, 1950 Supp.

NOTE: See delegation of Authority by Secretary of Agriculture to Economic Stabilization Agency with respect to Allocation of Meat, Jan. 26, 1951, 16 F. R. 1272; Economic Stabilization Agency, General Order 5, Feb. 8, 1951, 16 F. R. 1273.

SECTION 1. What this regulation does. This regulation takes the following initial steps necessary for a detailed allocation program:

First, it establishes a system of record-keeping with respect to deliveries of

meat by sellers of meat at wholesale.

Second, it provides for uniform grading of carcasses and wholesale cuts of beef, veal, calf, lamb, yearling mutton and mutton in conformity with the standard grading system of the United States Department of Agriculture and requires that such carcasses and wholesale cuts be graded and grade marked.

SEC. 2. Geographical applicability. The provisions of this regulation shall be effective in each of the 48 States of the United States and in the District of Columbia.

SEC. 3. Records and inspection—(a) Invoices. If you are a seller of meat at wholesale you must make for each sale, delivery or transfer of meat to a civilian buyer who is not an ultimate consumer, an invoice, sales slip or memorandum of sale setting forth the following information:

- (1) The date of the sale, delivery or transfer to the buyer.
- (2) Your name and address and the name and address of the buyer.
- (3) The type, kind and cut of all meat sold, delivered or transferred, the grade of each cut if it is beef, veal, calf, lamb, yearling mutton or mutton, the class of each such cut if it is beef and the weight range of each such cut if it is pork.
- (4) The price paid, charged or received for each cut of meat and the weight of each such cut.

You must deliver a copy of such invoice, memorandum of sale or sales slip to the buyer and you must keep a copy.

(b) Schedules. If you are a seller of meat at wholesale you must keep schedules showing for each accounting period for each of your civilian buyers the date of each invoice covering sales, deliveries or transfers of meat to each such buyer and such other information as is necessary to enable you readily to locate such invoice and showing the dollar value of the meat sold, delivered or transferred during such accounting period to each such buyer. In addition, you must keep schedules showing for each accounting period the weight of your total deliveries to all civilian buyers of:

- (1) beef, veal, calf, lamb, yearling mutton and mutton, by grade; and
- (2) pork, by the following cut classifications: loins, shoulders, hams, bellies, backs, butts, trimmings, and all other pork (except offal).

(c) 1950 records. If you are a seller of meat at wholesale, you must keep all your records for the year 1950 relating to the purchase, sale or delivery of meat.

(d) Meat grade certificates. You must keep the certificates furnished you by official graders of the United States Department of Agriculture in accordance with section 5 (b) of this regulation.

(e) Preservation of records. You must keep all records required under this regulation for a period of two years after the effective date of this regulation.

(f) Inspection. All records kept by you under this regulation may be inspected by the Office of Price Stabilization through any authorized representative. The inspection may be made at your place of business during regular business hours. If you are required to keep records under this regulation you must keep them available for such inspection.

(g) Disclosure. Information and documents obtained from you under this regulation will not be disclosed, whether in response to a subpoena or in any other way, unless the Director of the Office of Price Stabilization (or a representative of the Office of Price Stabilization designated by him) finds that the requested disclosure is necessary under the Defense Production Act of 1950.

SEC. 4. Deliveries required by the Director of the Office of Price Stabilization. The Director of the Office of Price Stabilization may from time to time, upon a finding that there is a critical shortage of meat in a certain area require you by order if you are a seller of meat at wholesale to deliver meat to such areas in such amounts up to ten per cent of your total available supply and upon such reasonable terms and conditions as he may determine.

SEC. 5. Grading and grade marking—(a) Requirement of Grading. You may not sell, offer for sale, ship or deliver, and you may not unless you are a resident operator of a farm or a livestock raiser who has slaughtered livestock for home consumption in accordance with section 6 of Distribution Regulation 1, break, and you may not in the course of trade or business buy or receive any carcass or wholesale cut of beef, veal, calf, lamb, yearling mutton or mutton, and you may not agree, offer or attempt or solicit another to do any of the foregoing, unless each such carcass and wholesale cut has been graded and grade marked in accordance with the requirements of this section, and unless you preserve the grade marks on each carcass and wholesale cut. This requirement applies to each veal or calf carcass with skin on and, upon removal of the skin, to each veal or calf carcass and wholesale cut. For the purposes of this section, ribbing shall not constitute breaking.

(b) Grading by official graders. Grading and grade marking shall, except in the cases covered in paragraphs (c), (d) and (e) of this section be performed by official graders of the Federal Meat Grading Service of the United States Department of Agriculture. Grades shall be determined and grade marks shall be applied in accordance with the provisions of Appendices A, B and C. The official grader will furnish you with a certificate covering products graded by him. You must pay the regu-

larly established rates for the services of official graders.

(c) *Application for grading service.* If, after application for the services of an official grader pursuant to the "Rules and Regulations of the Secretary of Agriculture Governing the Grading of Meats, Prepared Meats and Meat Products" (Code of Federal Regulations, Title 7, Chapter 1, Subchapter C, Part 53, sections 53.1-53.42) you have received from a duly authorized representative of the Department of Agriculture a letter advising you that until further notice the services of an official grader will not be available you may perform the grading and grade marking of carcasses and wholesale cuts of beef, veal, calf, lamb, yearling mutton or mutton, yourself until such time as you have been advised thereafter that the services of an official grader will be available. The letter may, notwithstanding the provisions of paragraph (a) of this section, authorize you, if you do not wish to perform the grading and grade marking yourself, to ship such carcass to a place specified therein for grading and grade marking by an official grader.

(d) *Grading for Class 3 slaughterers.* If you are a Class 3 slaughterer you may (1) perform the grading and grade marking of beef, veal, calf, lamb, yearling mutton or mutton carcasses and wholesale cuts, yourself, or (2) deliver said carcasses to a commercial freezer or cooler plant, and have the owner or operator of such plant perform the grading and grade marking of the carcasses which you deliver to him. Grading and grade marking by you or by such owner or operator shall be performed in accordance with the provisions of Appendices A, B and C.

(e) *Grading of veal and calf carcasses.* If a veal or calf carcass has been graded and grade marked with skin on by an official grader you may, if an official grader is not available, upon removal of the skin, grade mark the carcass and each wholesale cut. In such case, numeral grade marks must be applied in the manner specified in Appendix B.

(f) *Familiarity with standards.* If you perform the grading of any beef, veal, calf, lamb, yearling mutton or mutton carcass, or wholesale cut, yourself, you must apply the provisions of this section, the provisions of Appendices A, B, and C, and the applicable official standards of the Department of Agriculture for the grading of carcasses of the type which you are grading.

(g) *Limitation on non-official graders.* If you perform the grading and grade marking of any beef, veal, or calf carcass or wholesale cut, yourself, you may not grade any such carcass or wholesale cut better than "Commercial" and you may not grade mark it better than "40" except that you may in the cases covered in subsection (e) of this section grade mark a veal or calf carcass or wholesale cut upon removal of the skin in accordance with the grade determined by the official grader. If you perform the grad-

ing and grade marking of any lamb, yearling mutton or mutton carcass or wholesale cut yourself, you may not grade any such carcass or wholesale cut better than "Utility" and you may not grade mark it better than "50".

(h) *Appeal grading.* If you have a financial interest in any beef, veal, calf, lamb, yearling mutton or mutton carcass which has been graded and grade marked by an official grader in accordance with this section and you are dissatisfied with the determination of such official grader, you may appeal the grading and grade marking by making an application for appeal grading in the manner provided in the "Rules and Regulations of the Secretary of Agriculture Governing the Grading and Certification of Meats, Prepared Meats, and Meat Products" (Code of Federal Regulations, Title 7, Chapter 1, Subchapter C, Part 53, sections 53.1-53.42).

(i) *Private grades or brands.* You are permitted to use a private grading and branding system in addition to that required by this section provided that you identify your private grading and branding system in such a manner as to distinguish it from the official grade marks as specified in Appendices A, B, and C, and provided that your private mark or brand is physically separated from the grade marks and provided that you may not use any of the words comprising an official grade mark in your private brand or mark.

Sec. 6. *Additional prohibitions.* You may not

(a) Place false or misleading information on any invoice, sales slip, memorandum of sale schedule or other record;

(b) Alter, deface, mutilate, or destroy any record specified herein;

(c) Forge or counterfeit any record specified herein;

(d) Acquire, use, transfer or possess a forged, counterfeited, altered, defaced, or mutilated record specified herein;

(e) Wrongfully withhold a record specified herein;

(f) Bribe, hinder, or interfere with authorized Office of Price Stabilization officials; or

(g) Attempt to do any act in violation of this regulation, directly or indirectly, or aid or encourage another to do so.

Sec. 7. *Penalties.* If you violate any provision of this regulation you are subject to the criminal penalties and the civil remedies provided by the Defense Production Act of 1950.

Sec. 8. *Definitions.* When used in this regulation the term

(a) "Meat" means skeletal meat, that part of the striated muscle, with or without attached overlying fat, which is part of a dressed carcass of beef, veal, calf, lamb, yearling mutton, mutton or pork in good health at the time of slaughter. It does not include variety meat, canned meat or sausage.

(b) "Type of meat" means (1) beef, (2) veal, (3) calf, (4) lamb, (5) yearling mutton, (6) mutton or (7) pork.

(c) "Beef", "veal", "calf", "lamb", "yearling mutton" and "mutton" mean

meat graded as such pursuant to the provisions of this regulation and in accordance with the "Official U. S. Standards for Grades of Carcass Beef", the "Official U. S. Standards for Grades of Veal and Calf Carcasses" and the "Official U. S. Standards for Grades of Lamb, Yearling Mutton and Mutton Carcasses" of the United States Department of Agriculture. "Pork" means meat derived from the carcasses of swine.

(d) "Class of meat" means with respect to beef carcasses, "stag" or "bull".

(e) "Grade of meat" means one of the standard Department of Agriculture grades of beef, veal, calf, lamb, yearling mutton or mutton, the use of which is required by this regulation.

(f) "Kind of meat" means meat of a given condition, of boning, trimming and/or stage of processing such as bone-in, boneless, trimmed, untrimmed, fresh, frozen, cured, smoked, cooked, dried, etc.

(g) "Cut of meat" means a dressed carcass or any given part thereof.

(h) "Weight range" means the range of weights within which you sell cuts of pork at the same price per pound.

(i) "Seller of meat at wholesale" means every person who regularly sells meat to persons who are not ultimate consumers.

(j) "Ultimate consumer" means an individual who purchases meat for his own consumption or that of his household.

(m) "Civilian buyer" means any buyer other than the United States or any agency thereof.

(n) "Accounting period" means the customary accounting period of a calendar month or a period of a least four weeks and not more than five weeks in length used by you in keeping your books and records, and shall be the same period used by you in making reports, if any, to the United States Department of Agriculture or to the Office of Price Stabilization, pursuant to Distribution Regulation 1.

(o) "You" means any individual, corporation, partnership, association or any other organized group of persons, or legal successor or representative of the foregoing, and includes the United States or any agency thereof or any other government, or any of the political subdivisions or any agency of the foregoing, provided that no punishment shall apply to the United States or to any such government, political subdivision or agency.

Effective date. The provisions of this regulation shall be effective on and after May 7, 1951.

NOTE: All record keeping and reporting requirements of this regulation have been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

MICHAEL V. DeSALLE,
Director of Price Stabilization.

APRIL 30, 1951.

APPENDIX A—BEEF

1. GRADES

Beef carcasses and the wholesale cuts therein contained derived from steers, heif-

ers, cows, bulls and stags shall be graded in the following uniform grades: Prime, choice, good, commercial, utility, cutter and canner, except that no cow, or bull, or stag carcass or wholesale cut shall be graded prime. In determining the grade of each beef carcass, the "Official U. S. Standards for Grades of Carcass Beef" (Code of Federal Regulations, Title 7, Chapter 1, Subchapter C, Part 53, sections 53.102-104) shall be used, and the grade for such carcass shall apply to each wholesale cut derived therefrom.

2. GRADE MARKS

The appropriate grade mark for each grade of beef shall be as follows:

Grade	Grade mark	
	By official graders	By other than official graders
Prime.....	Prime.....	
Choice.....	Choice.....	
Good.....	Good.....	
Commercial.....	Commercial.....	40
Utility.....	Utility.....	50
Cutter.....	Cutter.....	60
Canner.....	Canner.....	70

The word "BULL" or "STAG" where applicable shall be stamped on each wholesale cut.

3. APPLICATION OF GRADE MARKS

Grade marks shall be applied in the following manner:

(a) *By official graders.* Grade marks applied by official graders shall be applied in accordance with the procedures specified in Instruction No. 918 (LS-S & G)-3 of the Production and Marketing Administration of the United States Department of Agriculture or any amendment or revision thereof.

(b) *By other than official graders.* Grade marks applied by persons other than official graders shall be stamped (i) with edible violet meat branding fluid, (ii) in numerals at least $\frac{1}{2}$ inch in height, (iii) not more than two inches apart, and (iv) along both sides of the chine bone and continuing down the outside of the round or leg to the beginning of the gambrel cord, and also along the belly on each side of the carcass, across the shoulder and along the fore shank. The grade stamping device shall include only the grade numerals. Class identification ("BULL" or "STAG") shall be made with a hand stamp at least once on each wholesale cut in letters at least one inch in height.

APPENDIX B—VEAL AND CALF

1. GRADES

Veal and calf carcasses and the wholesale cuts therein contained shall be graded in the following uniform grades: Prime, choice, good, commercial, utility and cull. In determining the grade of each such carcass the "Official U. S. Standards for Grades of Veal and Calf Carcasses" (Code of Federal Regulations, Title 7, Chapter 1, Subchapter C, Part 53, sections 53.107-53.111) shall be used and the grade for such carcass shall apply to each wholesale cut derived therefrom, provided that if grading is performed by other than official graders no carcass shall be graded as veal or calf if it weighs more than 275 pounds, skin off, chilled, or 315 pounds, skin on, chilled. Such carcasses shall be graded as beef.

2. GRADE MARKS

The appropriate grade marks for each grade of veal or calf shall be as follows:

Grade	Grade mark	
	By official graders	By other than official graders
Prime.....	Prime.....	110
Choice.....	Choice.....	120
Good.....	Good.....	130
Commercial.....	Commercial.....	40
Utility.....	Utility.....	50
Cull.....	Cull.....	60

¹ Not to be used except when carcass with skin on has been graded by an official grader.

The words "VEAL" or "CALF" where applicable shall be stamped on each wholesale cut.

3. APPLICATION OF GRADE MARKS

Grade marks shall be applied in the following manner:

(a) *By official graders.* Grade marks applied by official graders shall be applied in accordance with the procedures specified in Instruction No. 918 (LS-S & G)-3 of the Production and Marketing Administration of the United States Department of Agriculture or any amendment or revision thereof.

(b) *By other than official graders.* Grade marks applied by other than official graders shall be stamped (i) with edible violet meat branding fluid and (ii) in numerals at least $\frac{1}{2}$ inch in height. A veal or calf carcass sold with the skin on shall be stamped only on the flanks and briskets. Upon removal of the skin, the grade marks shall be stamped not more than two inches apart along both sides of the chine bone and continuing down the outside of the round or leg to the beginning of the gambrel cord, and also not more than two inches apart along the belly on each side of the carcass, across the shoulder and along the shank. The grade stamping device shall include only the grade numerals. Class identification ("VEAL" or "CALF") shall be made with a hand stamp at least once on each wholesale cut in letters at least one inch in height.

APPENDIX C—LAMB, YEARLING MUTTON AND MUTTON

1. GRADES

Lamb, yearling mutton and mutton carcasses and the wholesale cuts therein contained shall be graded in the following uniform grades: Prime, choice, good, utility and cull, except that no mutton carcass shall be graded prime. In determining the grade of each lamb, yearling mutton and mutton carcass, the "Official U. S. Standards for Grades of Lamb, Yearling Mutton, and Mutton Carcasses" (Code of Federal Regulations, Title 7, Chapter 1, Subchapter C, Part 53, sections 53.114-118) shall be used, and the grade for such carcass shall apply to each wholesale cut derived therefrom.

2. GRADE MARKS

The appropriate grade mark for each grade of lamb, yearling mutton or mutton shall be as follows:

Grade	Grade mark	
	By official graders	By other than official graders
Prime.....	Prime.....	
Choice.....	Choice.....	
Good.....	Good.....	
Utility.....	Utility.....	50
Cull.....	Cull.....	60

The word "YEARLING" or "MUTTON" where applicable shall be stamped on each wholesale cut.

3. APPLICATION OF GRADE MARKS

Grade marks shall be applied in the following manner:

(a) *By official graders.* Grade marks applied by official graders shall be applied in accordance with the procedures specified in Instruction No. 918 (LS-S & G)-3 of the Production and Marketing Administration of the United States Department of Agriculture or any amendment or revision thereof.

(b) *By other than official graders.* Grade marks applied by persons other than official graders shall be stamped (i) with edible violet meat branding fluid, (ii) in numerals at least $\frac{1}{2}$ inch in height, (iii) not more than two inches apart, and (iv) along both sides of the chine bone and continuing down the outside of the round or leg to the beginning of the gambrel cord, and also along the belly on each side of the carcass, across the shoulder and along the shank. The grade stamping device shall include only the grade numerals. Class identification ("YEARLING" or "MUTTON") shall be made with a hand stamp at least once on each wholesale cut in letters at least one inch in height.

[F. R. Doc. 51-5072; Filed, Apr. 30, 1951; 10:26 a. m.]

Chapter VI—National Production Authority, Department of Commerce

[NPA Order M-51, Schedule 1]

M-51—GLASS CONTAINERS; SIMPLIFICATION AND USE

SCHED. 1—GLASS CONTAINERS; SIMPLIFIED DESIGNS

As provided in section 4 (a) of NPA Order M-51, the designs of glass containers shown in the drawings appearing at the end of this schedule and by the particular specifications set forth opposite the design numbers in the tables of specifications accompanying such drawings, are, by the issuance of this schedule, established as simplified designs.

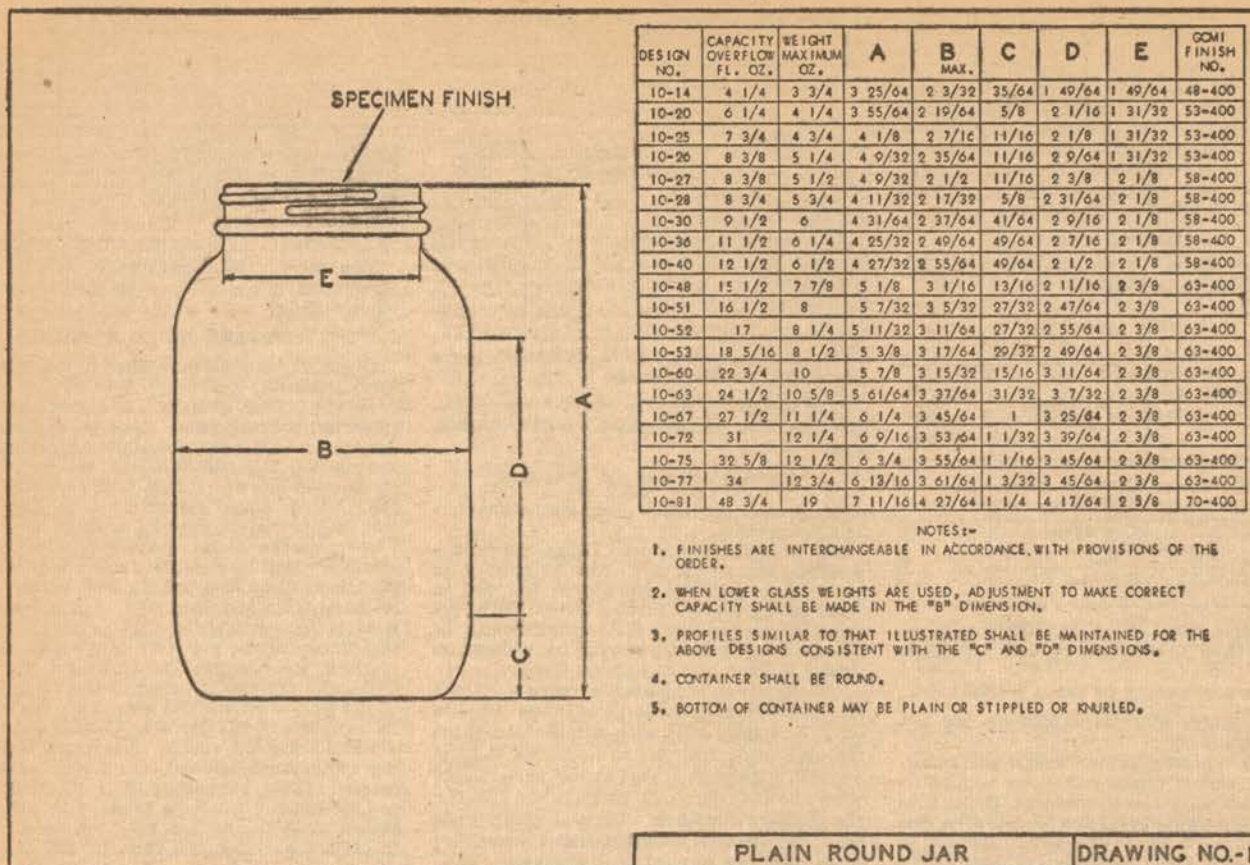
This Schedule 1 of NPA Order M-51 shall take effect on April 27, 1951.

(Sec. 704, Pub. Law 774, 81st Cong.)

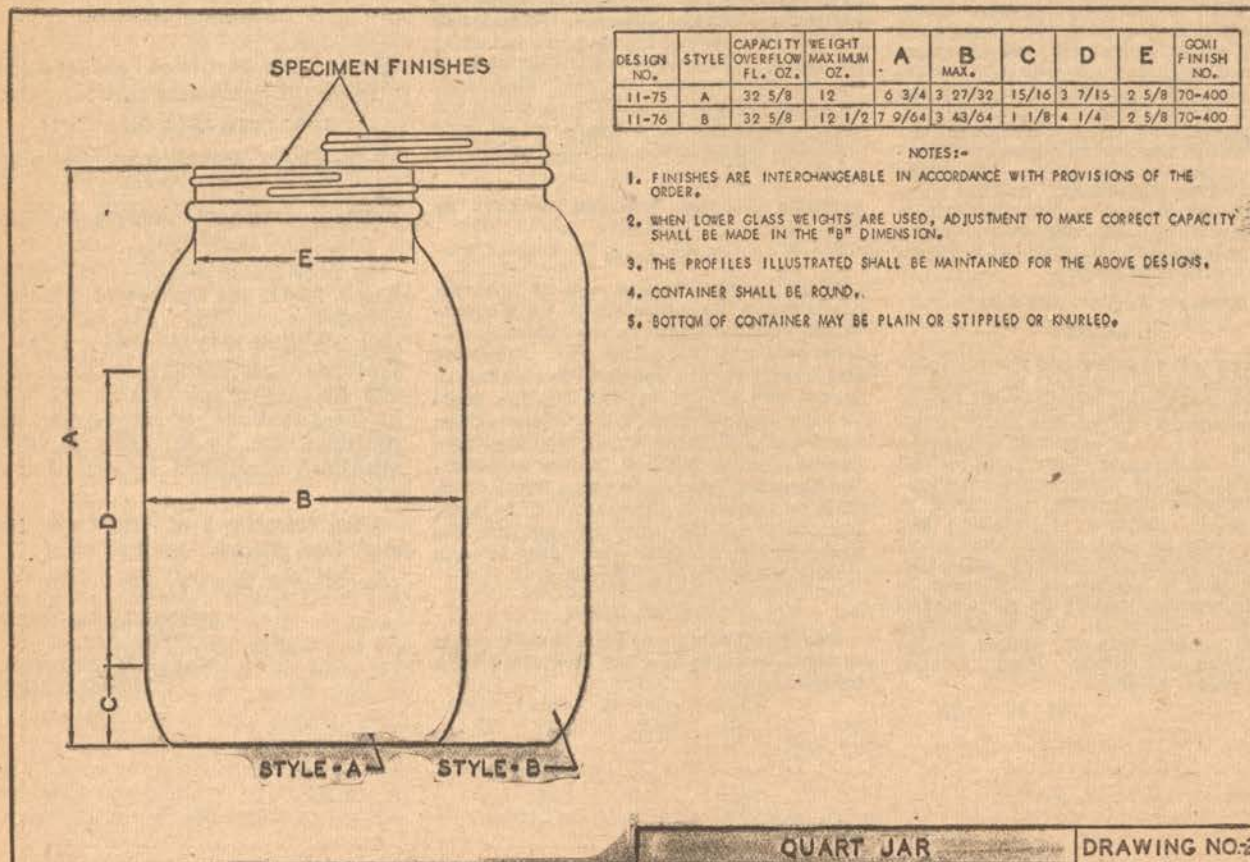
NATIONAL PRODUCTION
AUTHORITY,
MANLY FLEISCHMANN,
Administrator.

RULES AND REGULATIONS

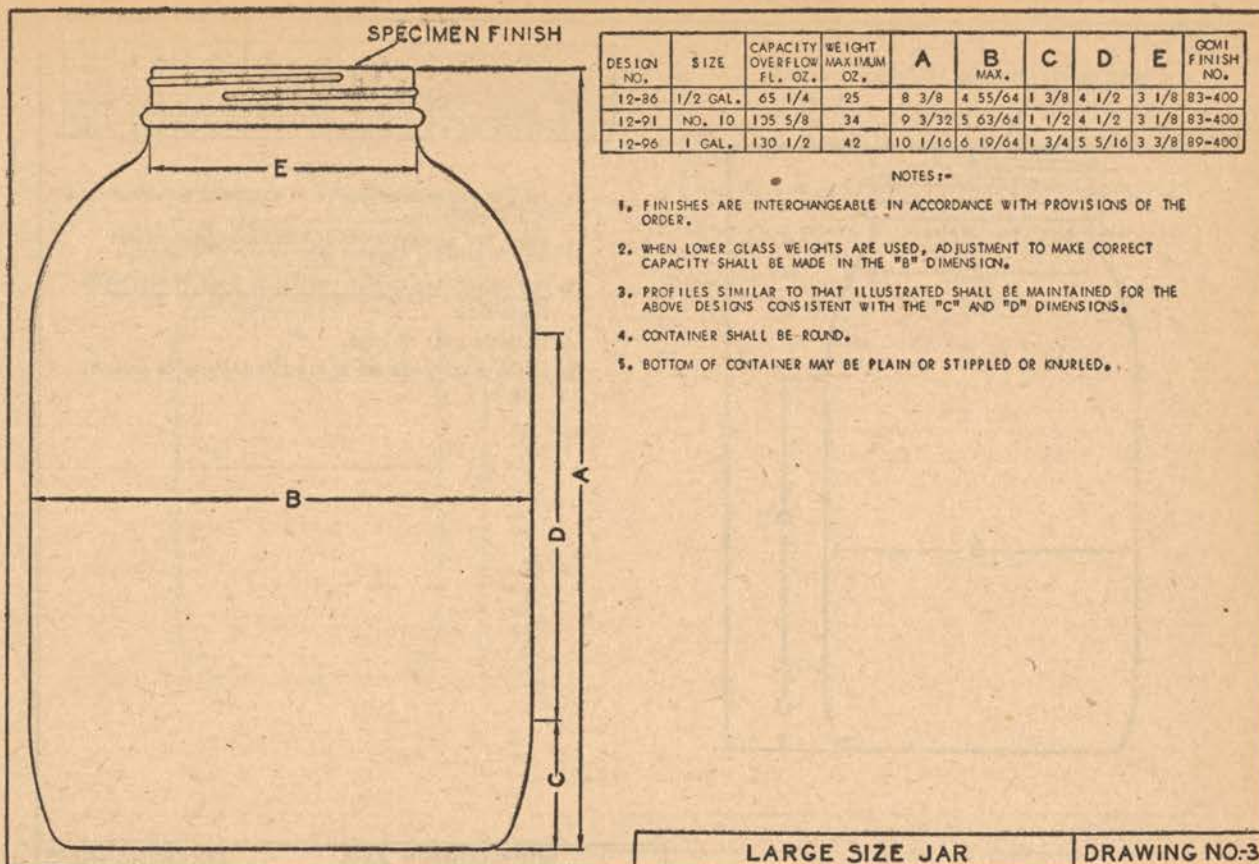
DRAWING NO. 1.—Plain round jar.



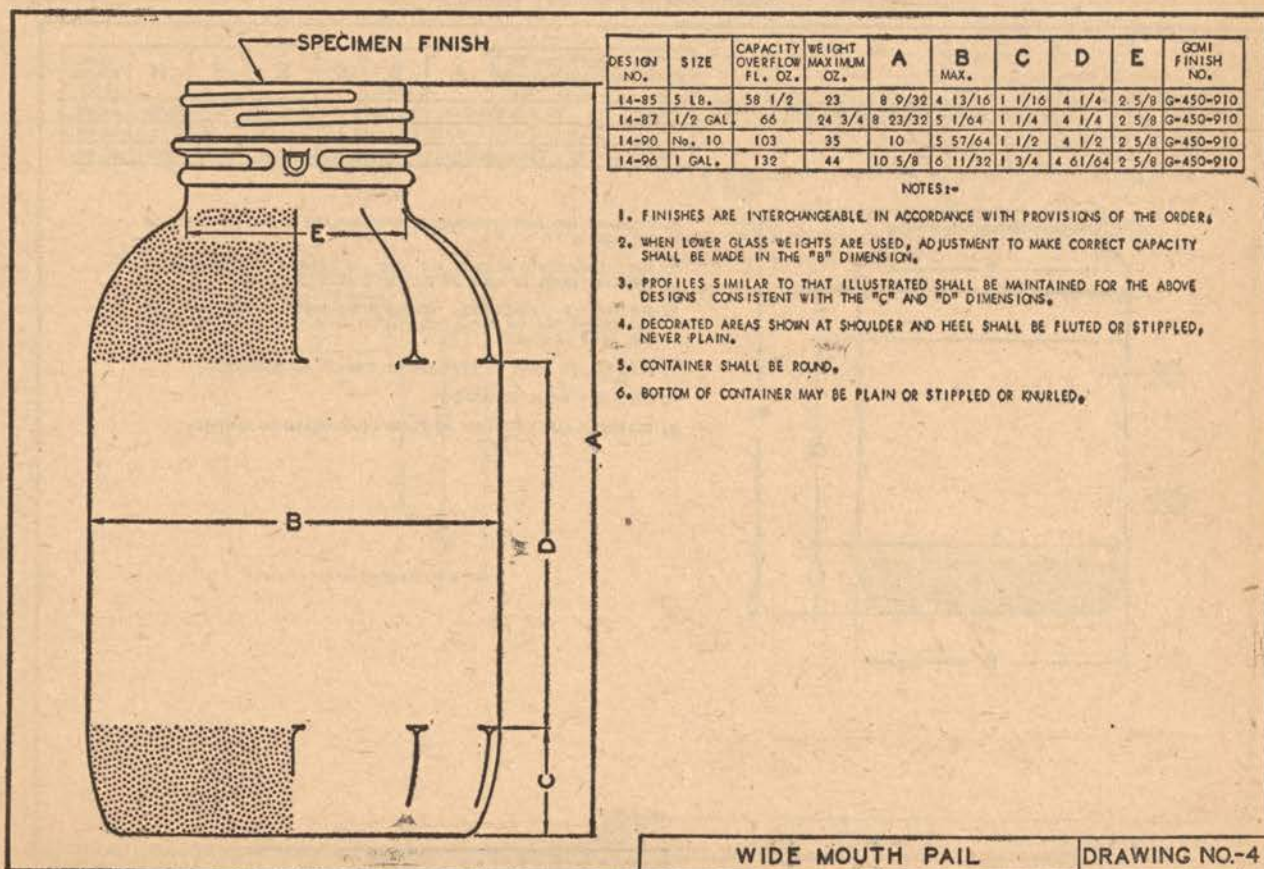
DRAWING NO. 2.—Quart jar.



DRAWING NO. 3.—Large size jar.

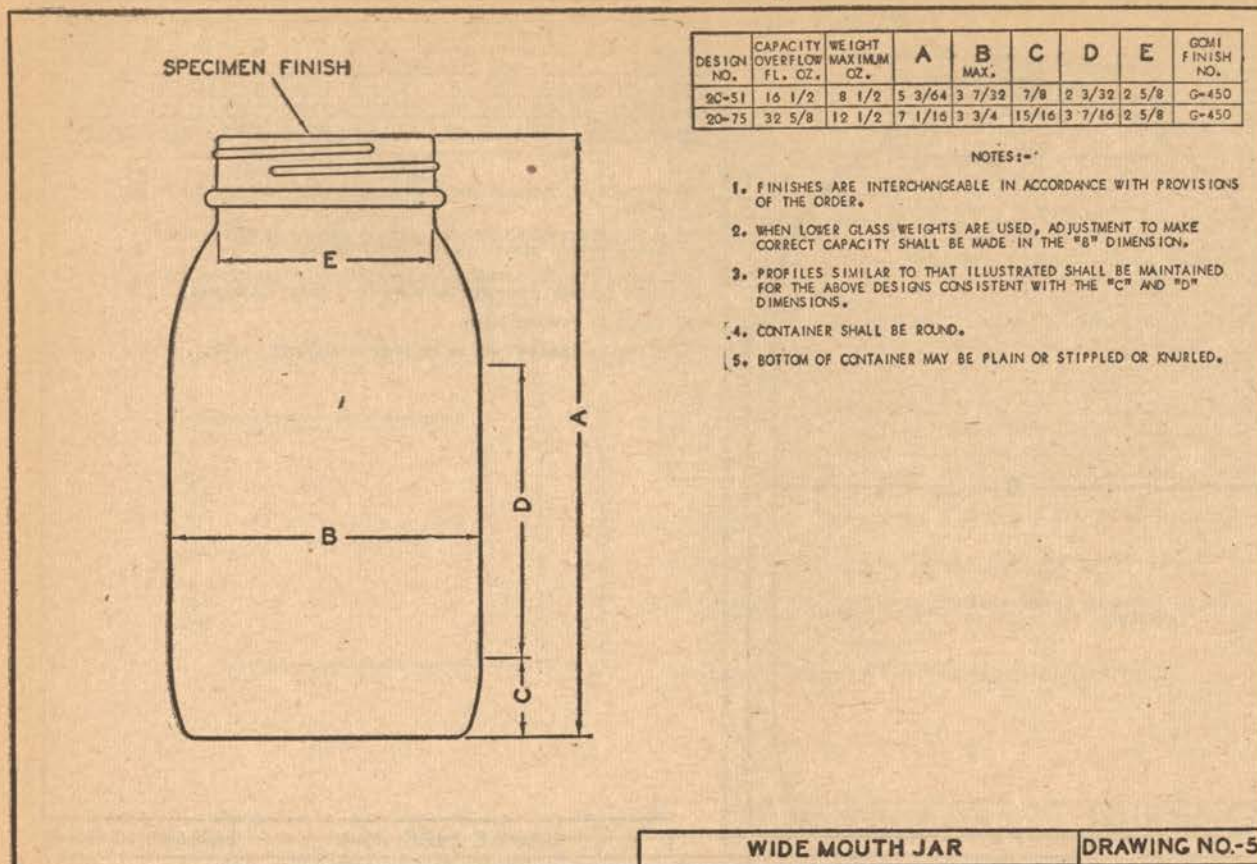


DRAWING NO. 4.—Wide mouth pail.

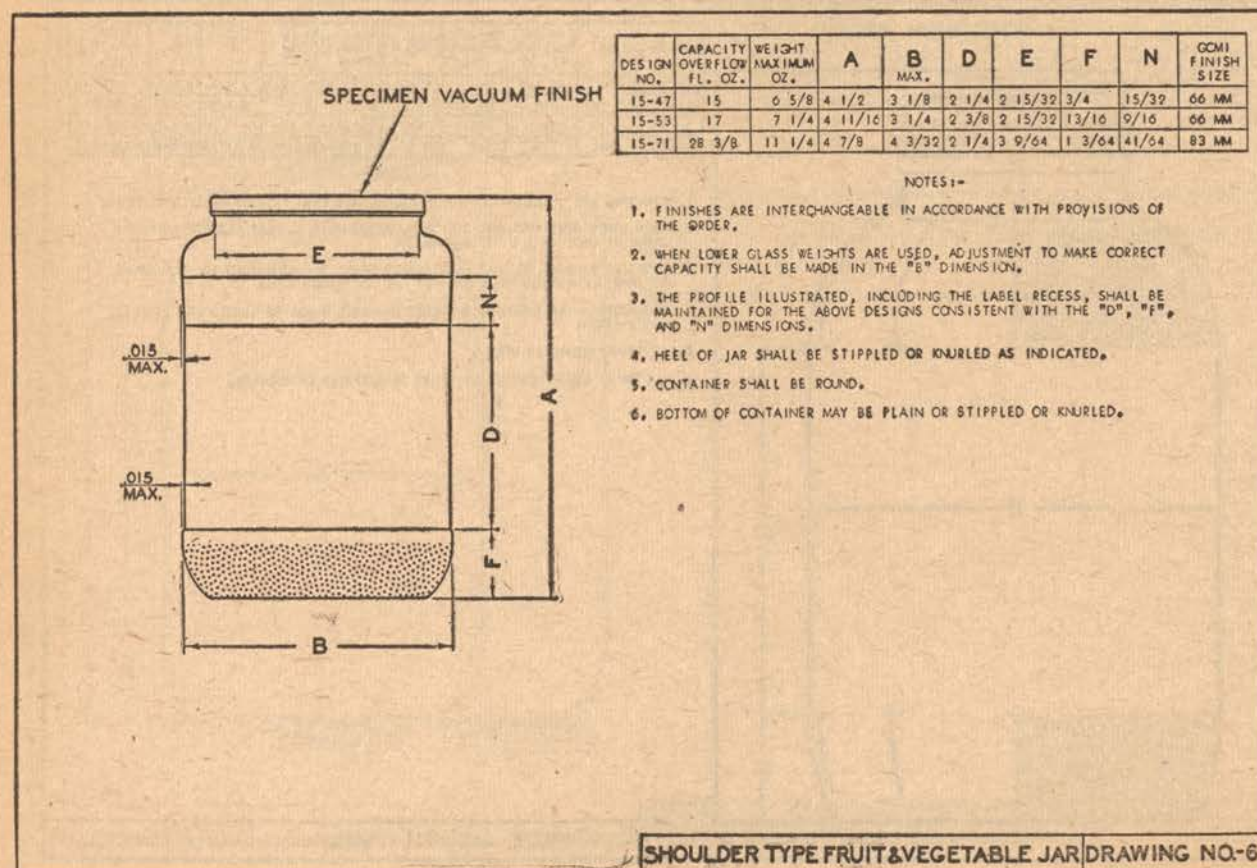


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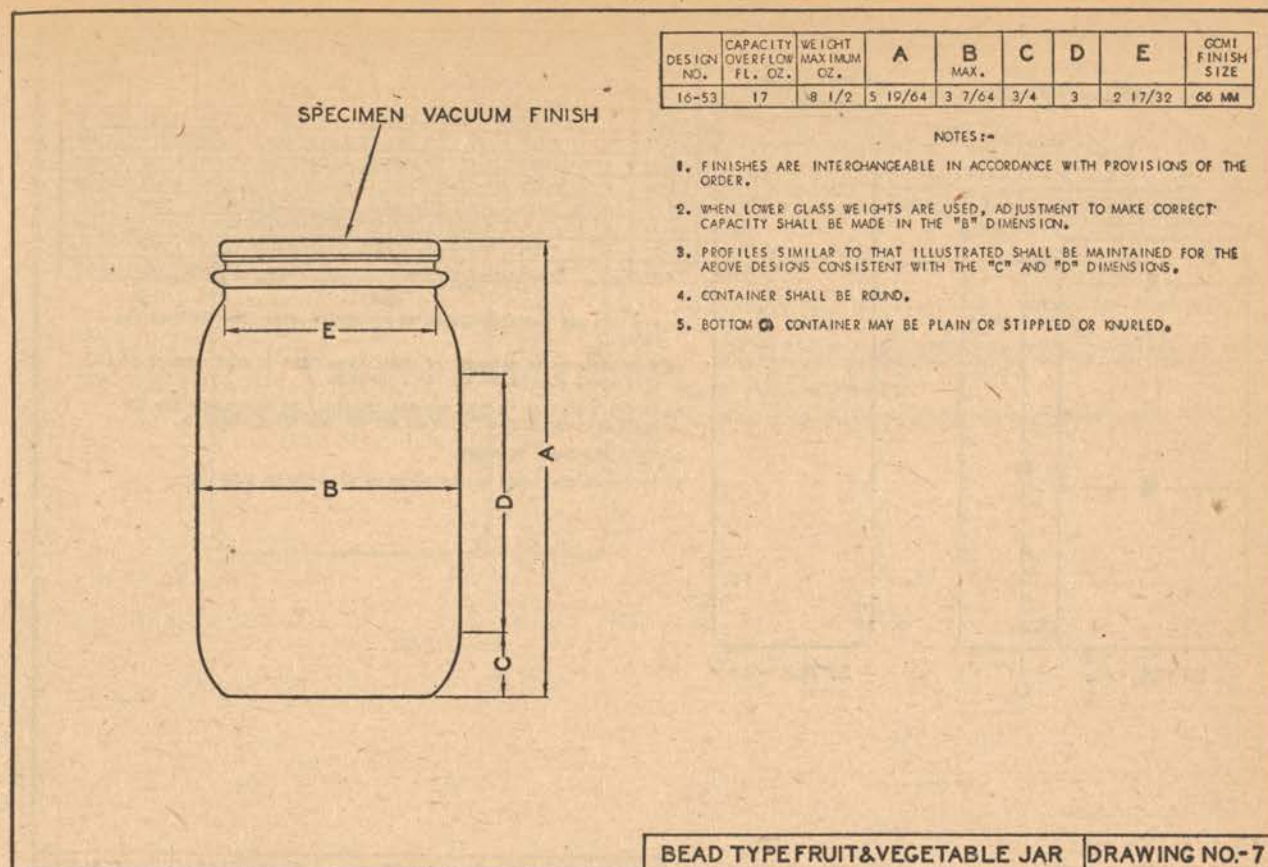
DRAWING NO. 5.—Wide mouth jar.



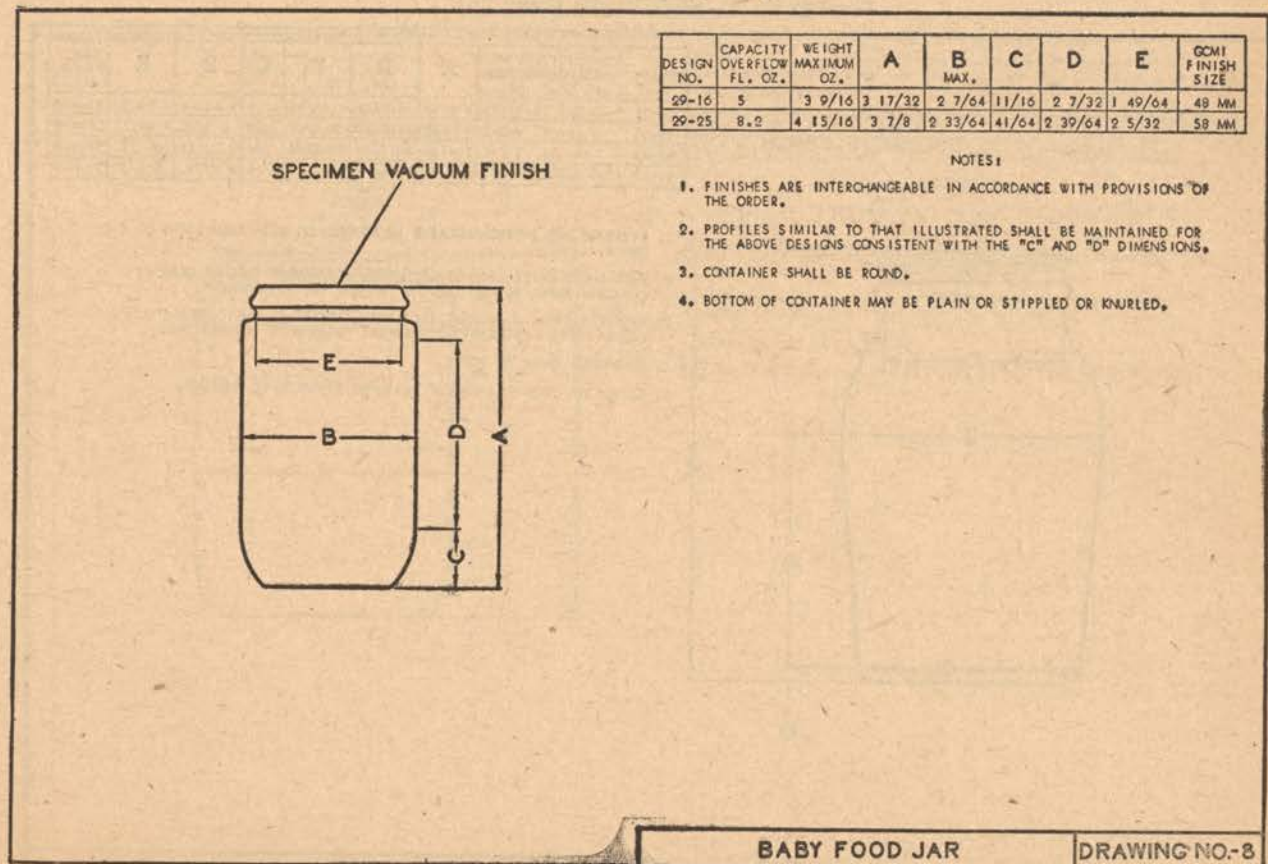
DRAWING NO. 6.—Shoulder type fruit and vegetable jar.



DRAWING No. 7.—Bead type fruit and vegetable jar.

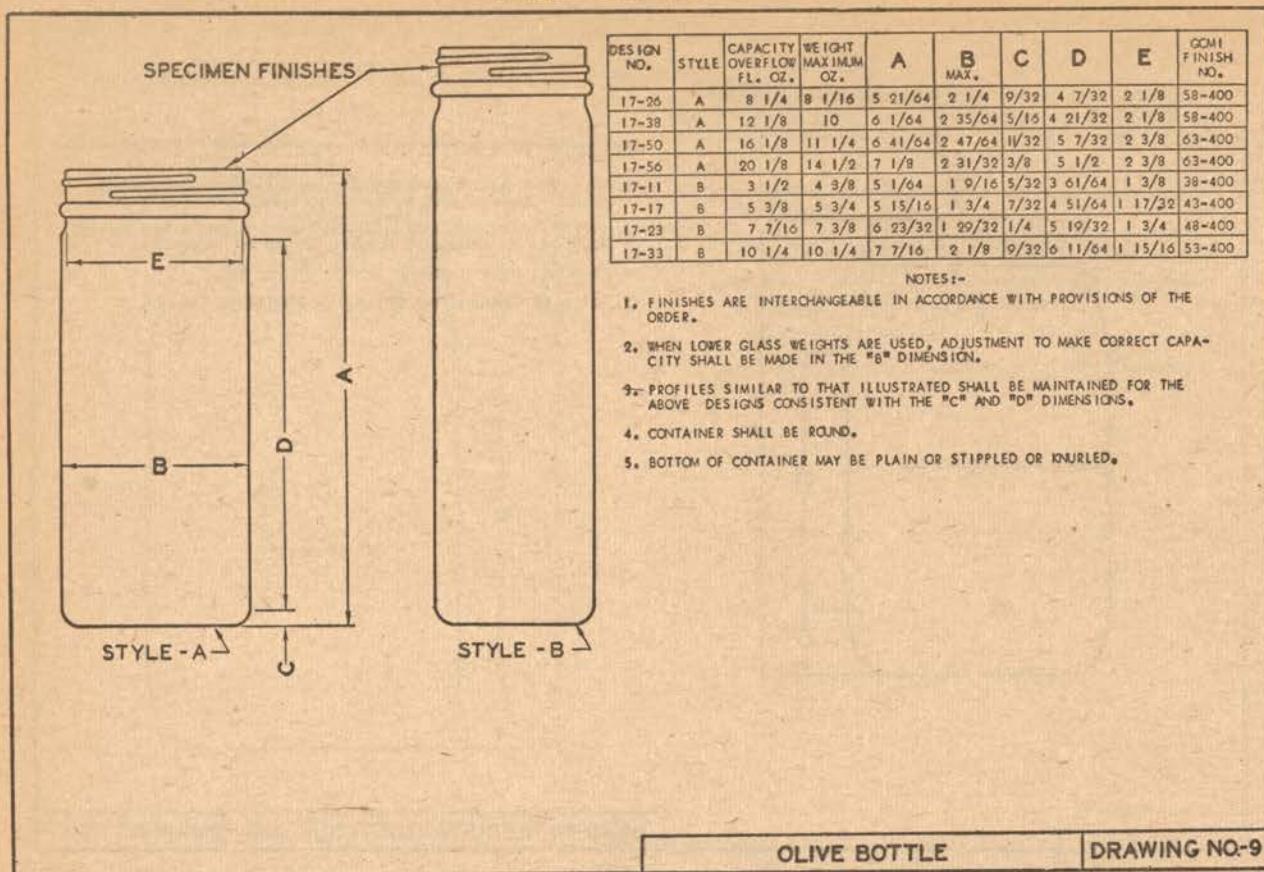


DRAWING No. 8.—Baby food jar.

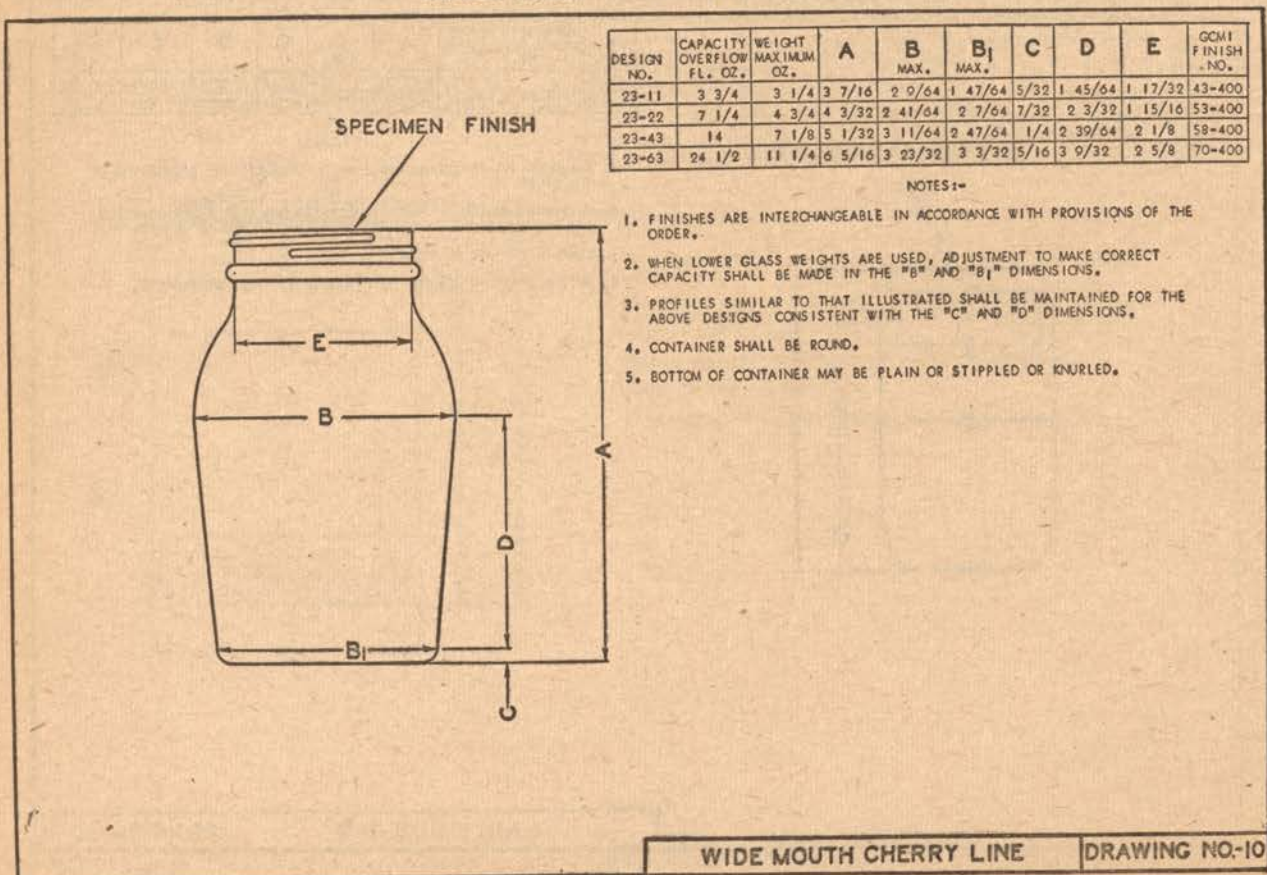


RULES AND REGULATIONS

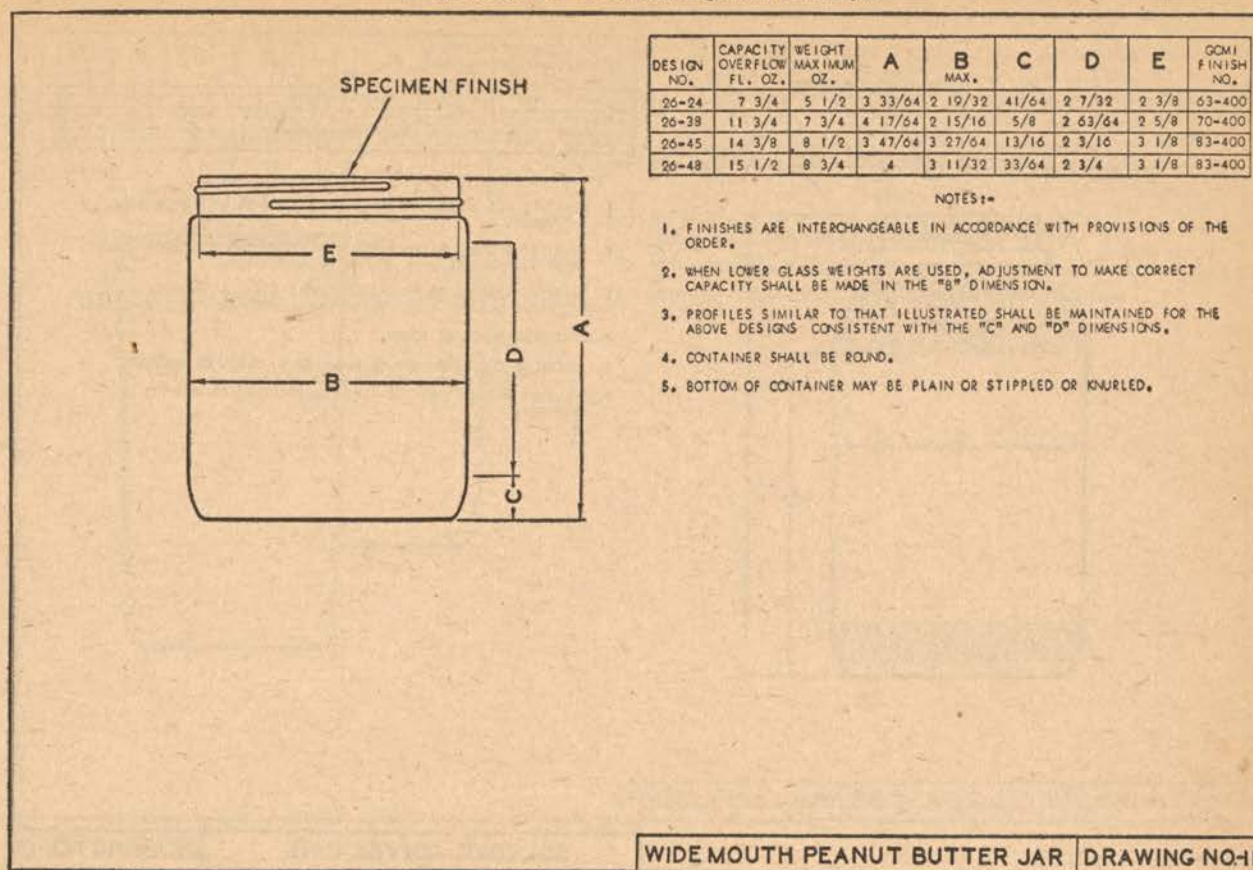
DRAWING No. 9.—Olive bottle.



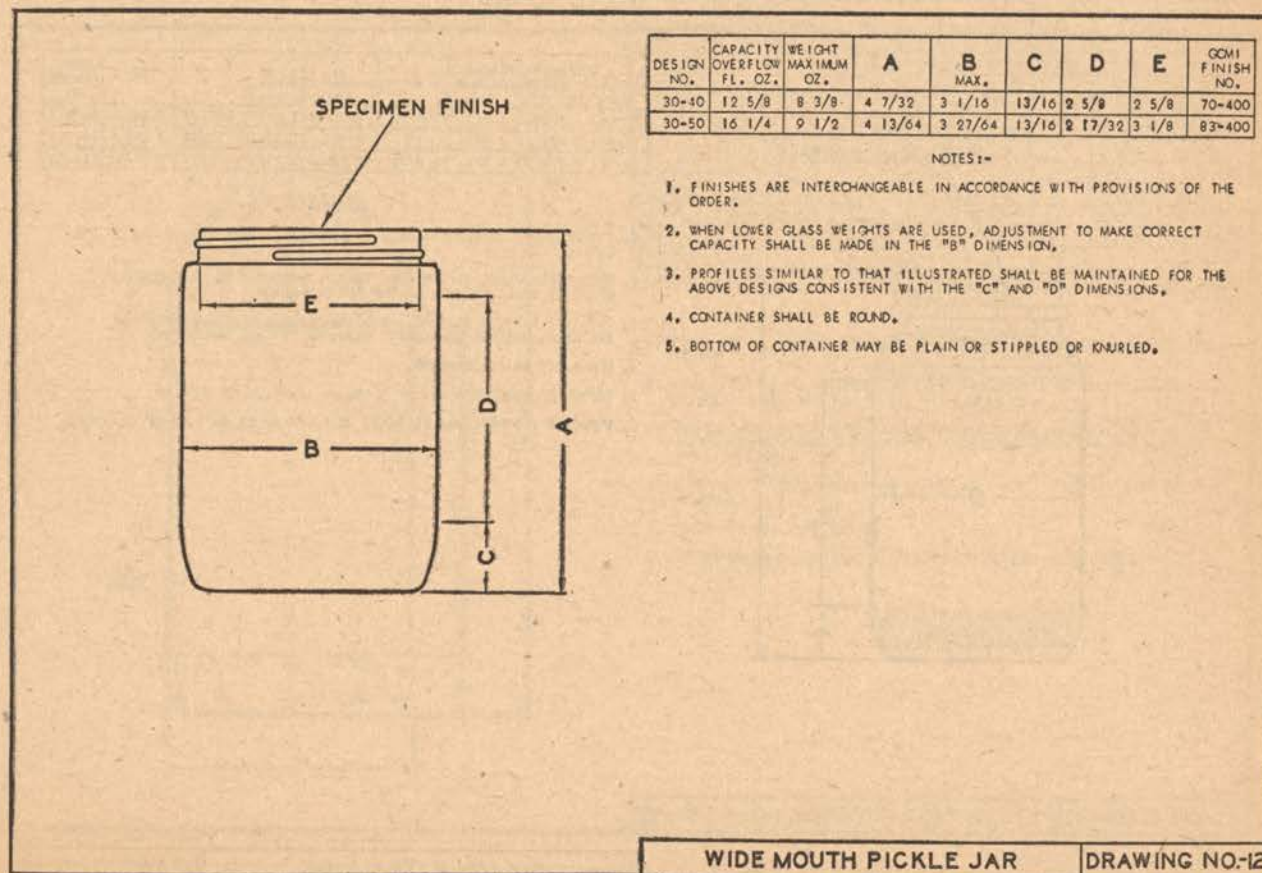
DRAWING No. 10.—Wide mouth cherry line.



DRAWING NO. 11.—Wide mouth peanut butter jar.

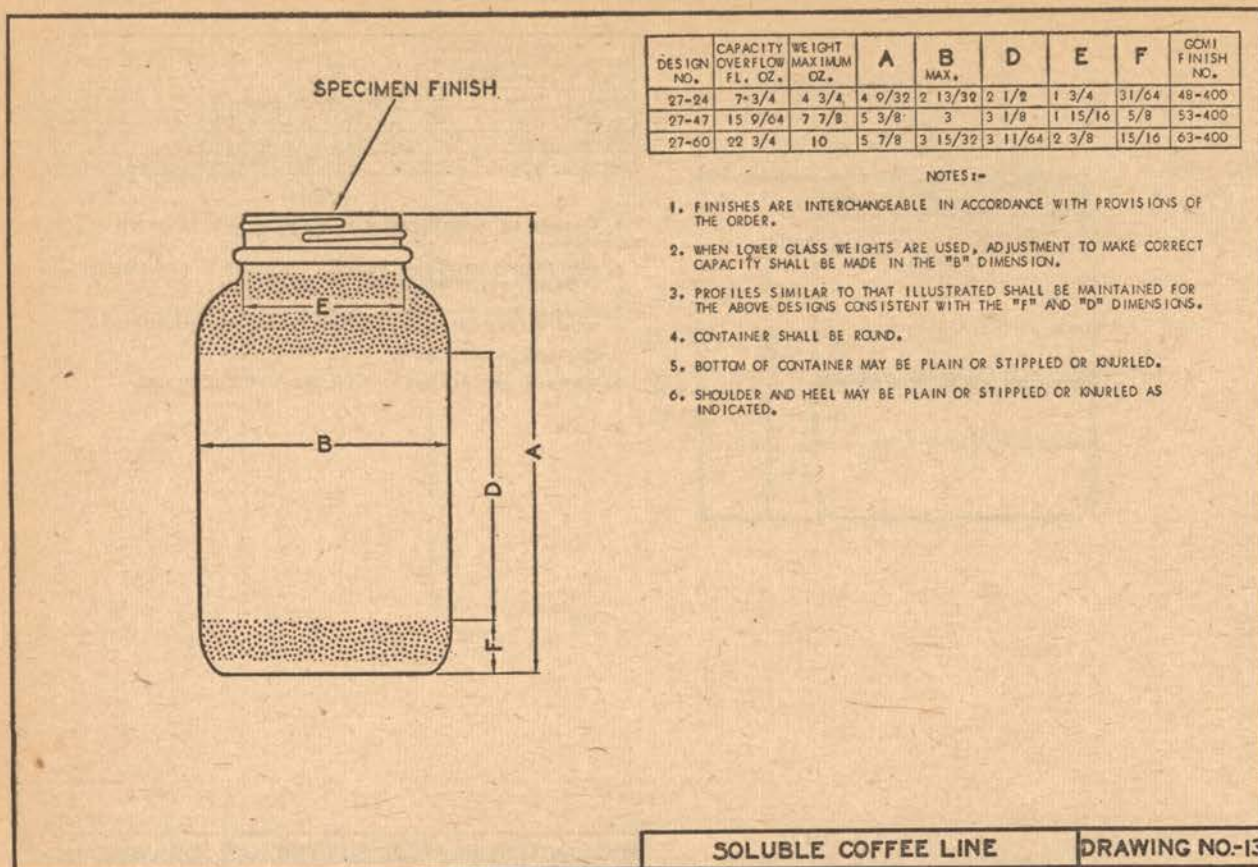


DRAWING NO. 12.—Wide mouth pickle jar.

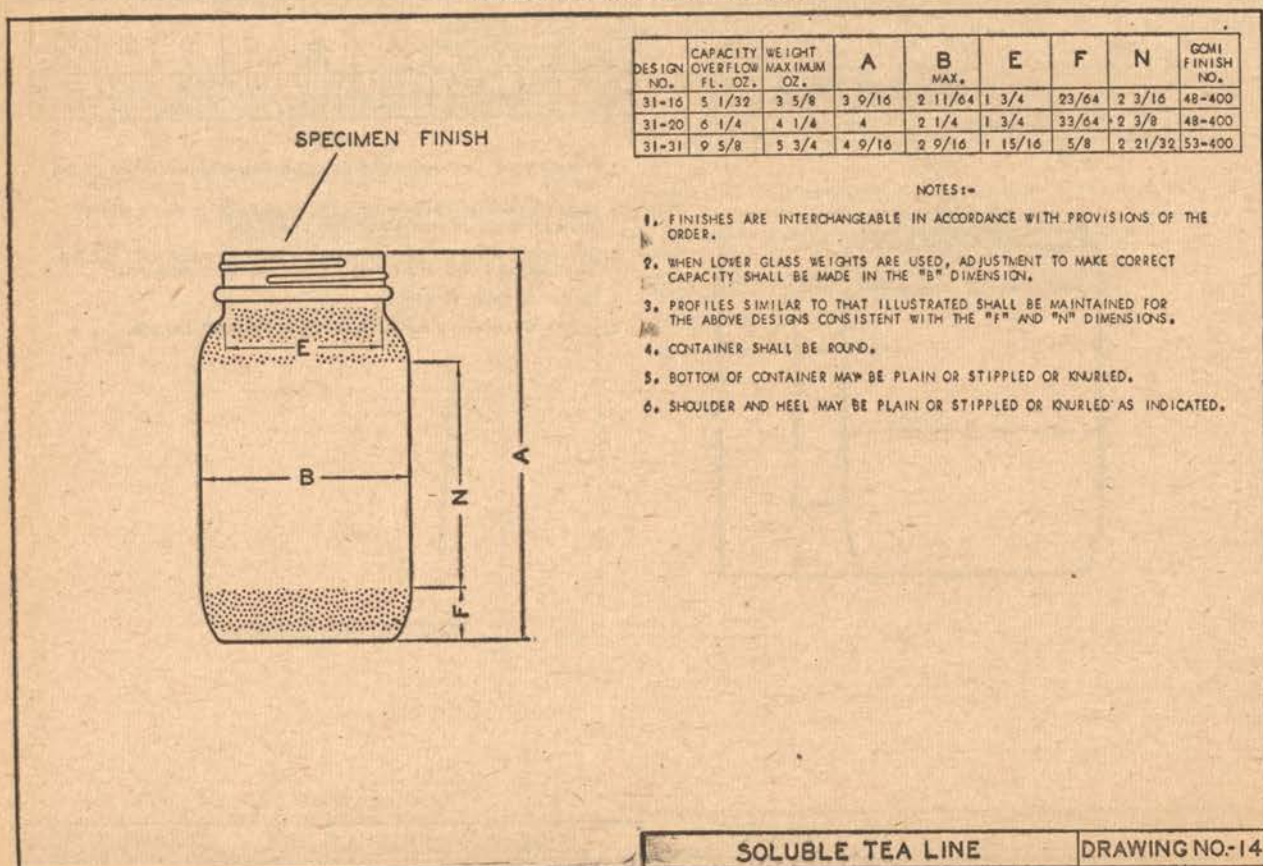


RULES AND REGULATIONS

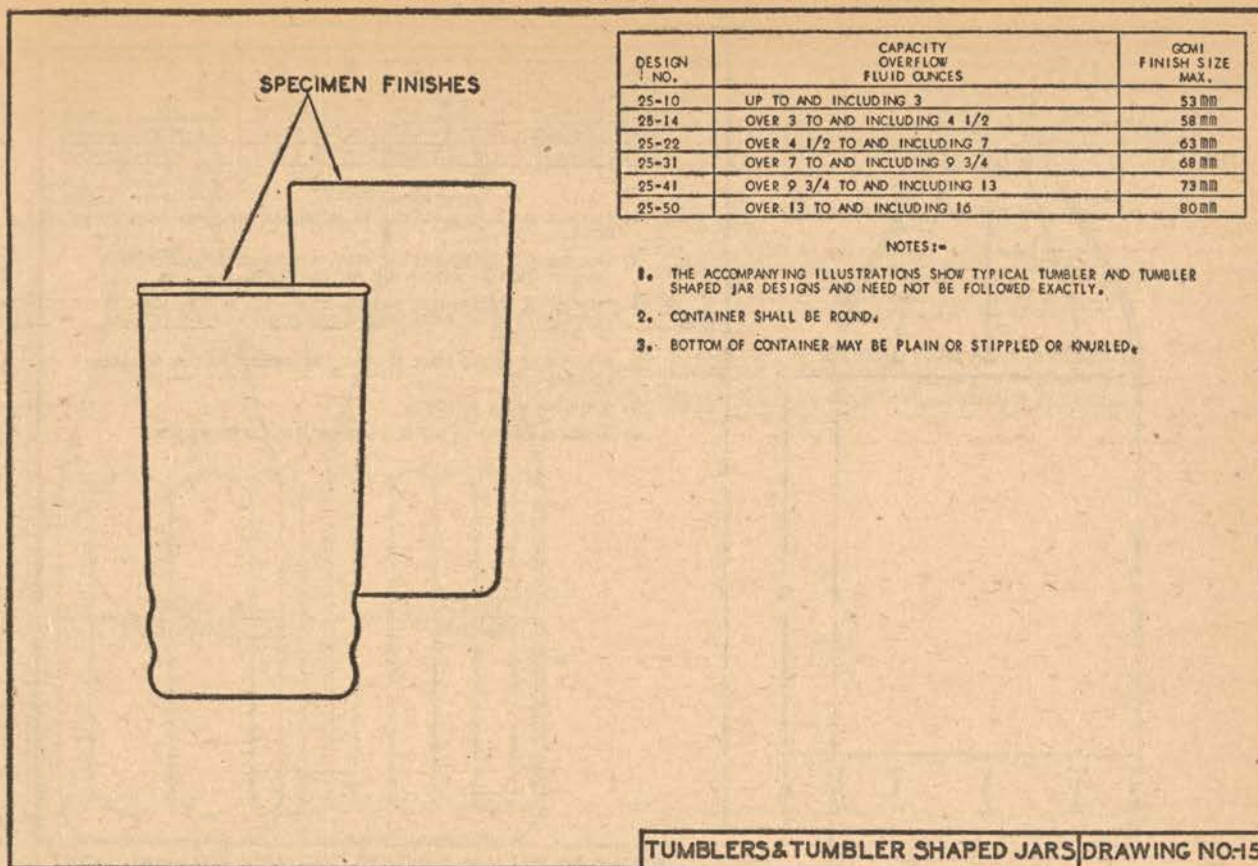
DRAWING NO. 13.—Soluble coffee line.



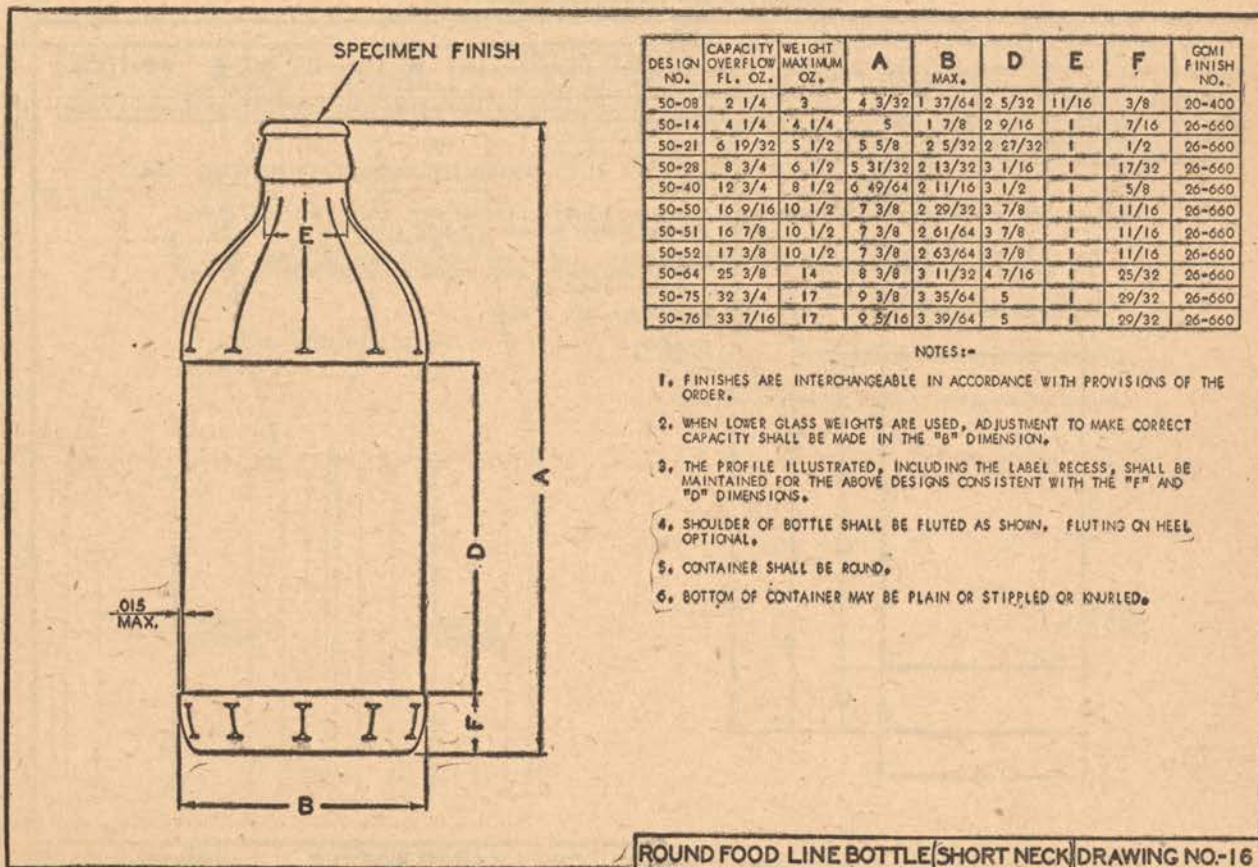
DRAWING NO. 14.—Soluble tea line.



DRAWING No. 15.—Tumblers and tumbler shaped jars.

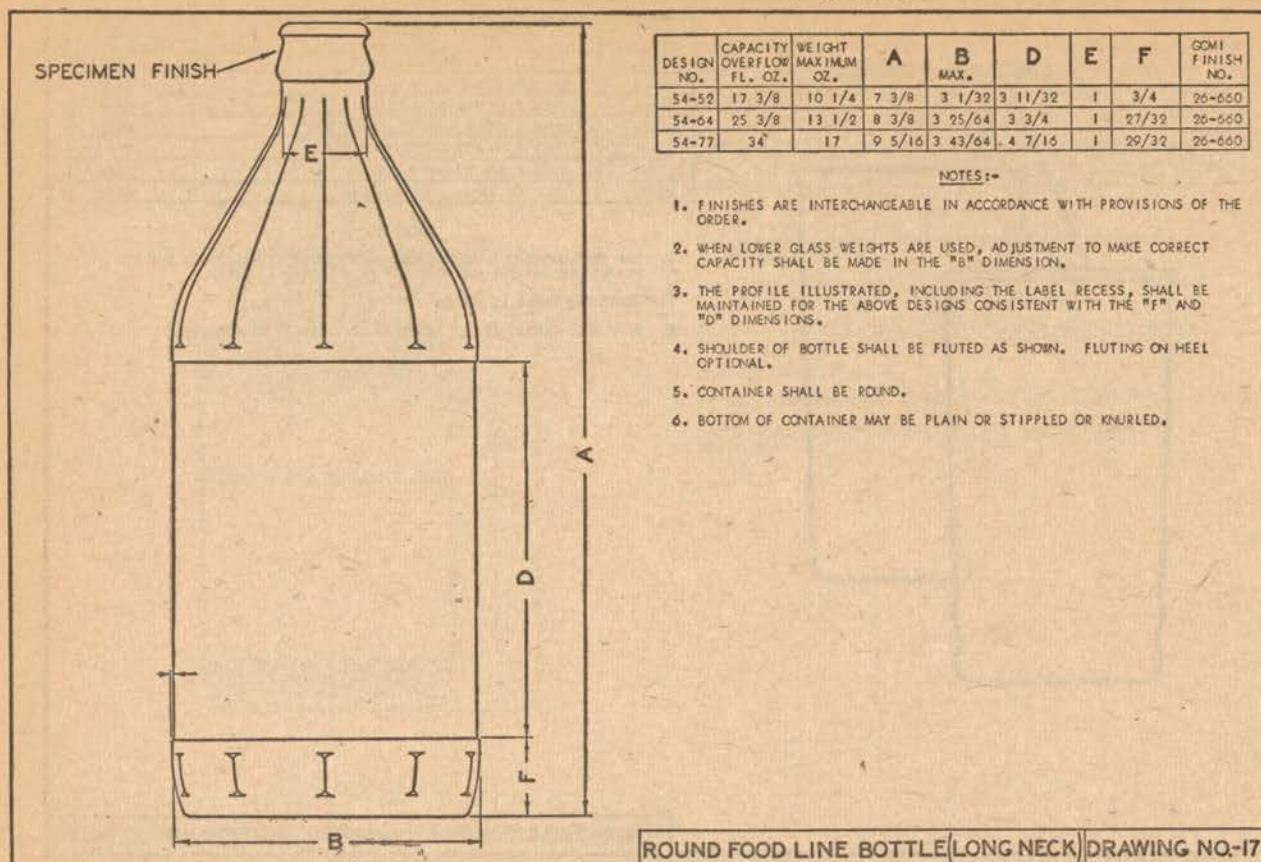


DRAWING No. 16.—Round food line bottle (short neck).

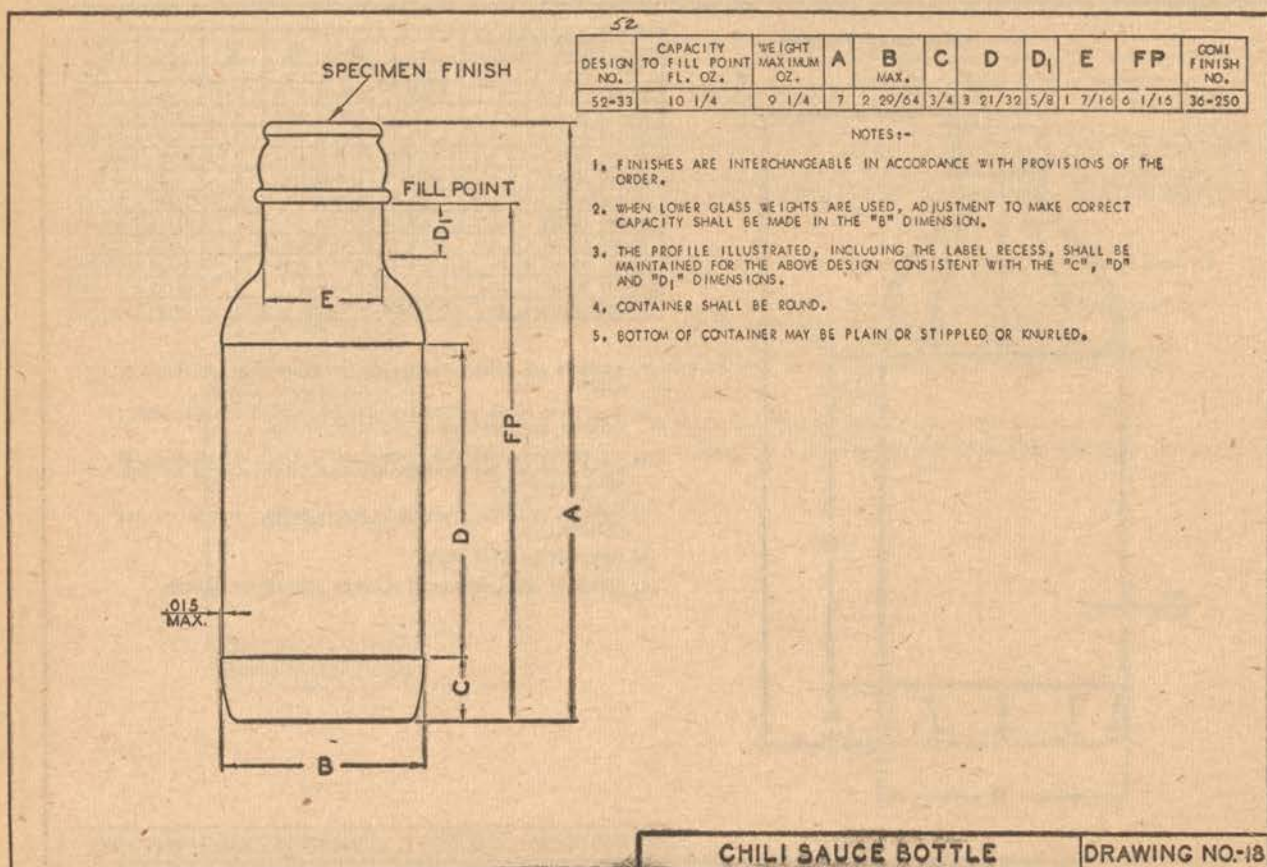


RULES AND REGULATIONS

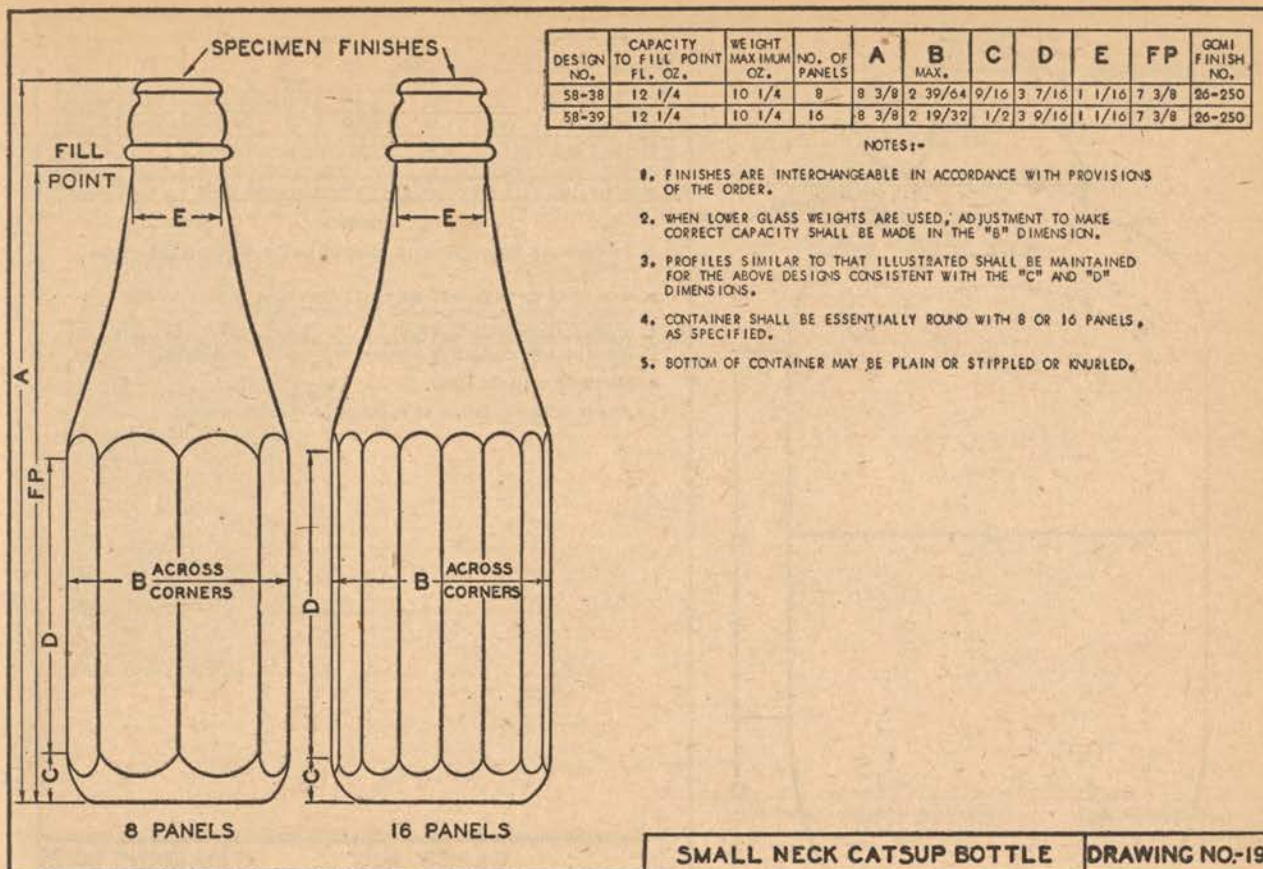
DRAWING No. 17.—Round food line bottle (long neck).



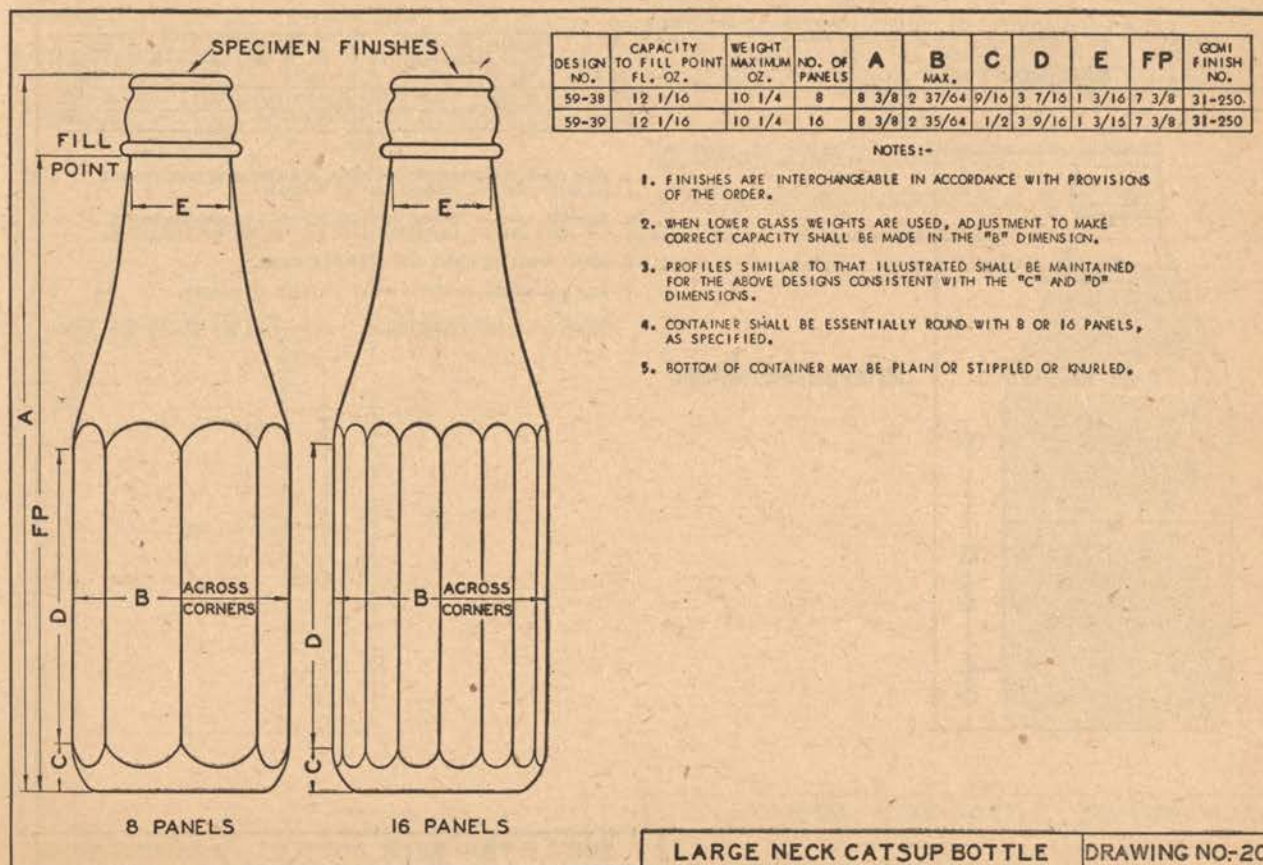
DRAWING No. 18.—Chill sauce bottle.



DRAWING No. 19.—Small neck catsup bottle.

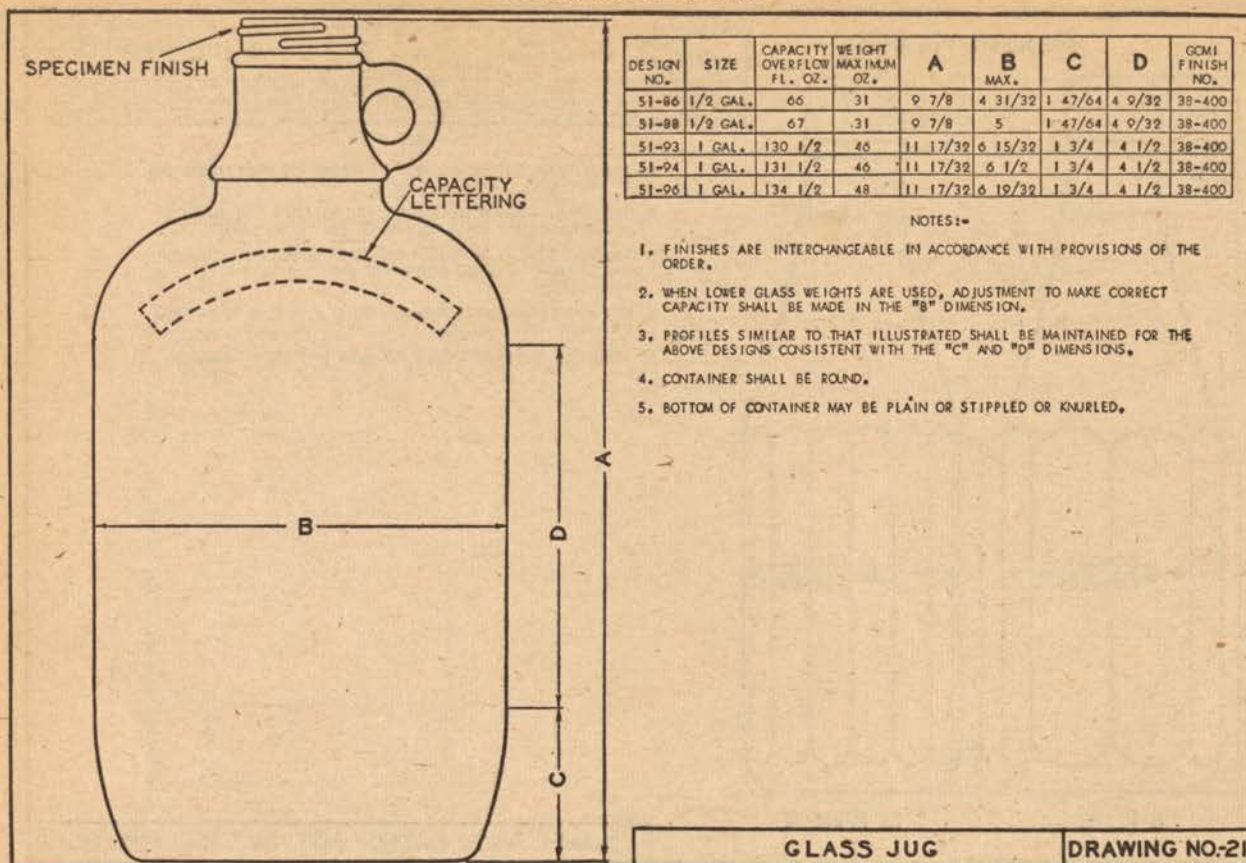


DRAWING No. 20.—Large neck catsup bottle.

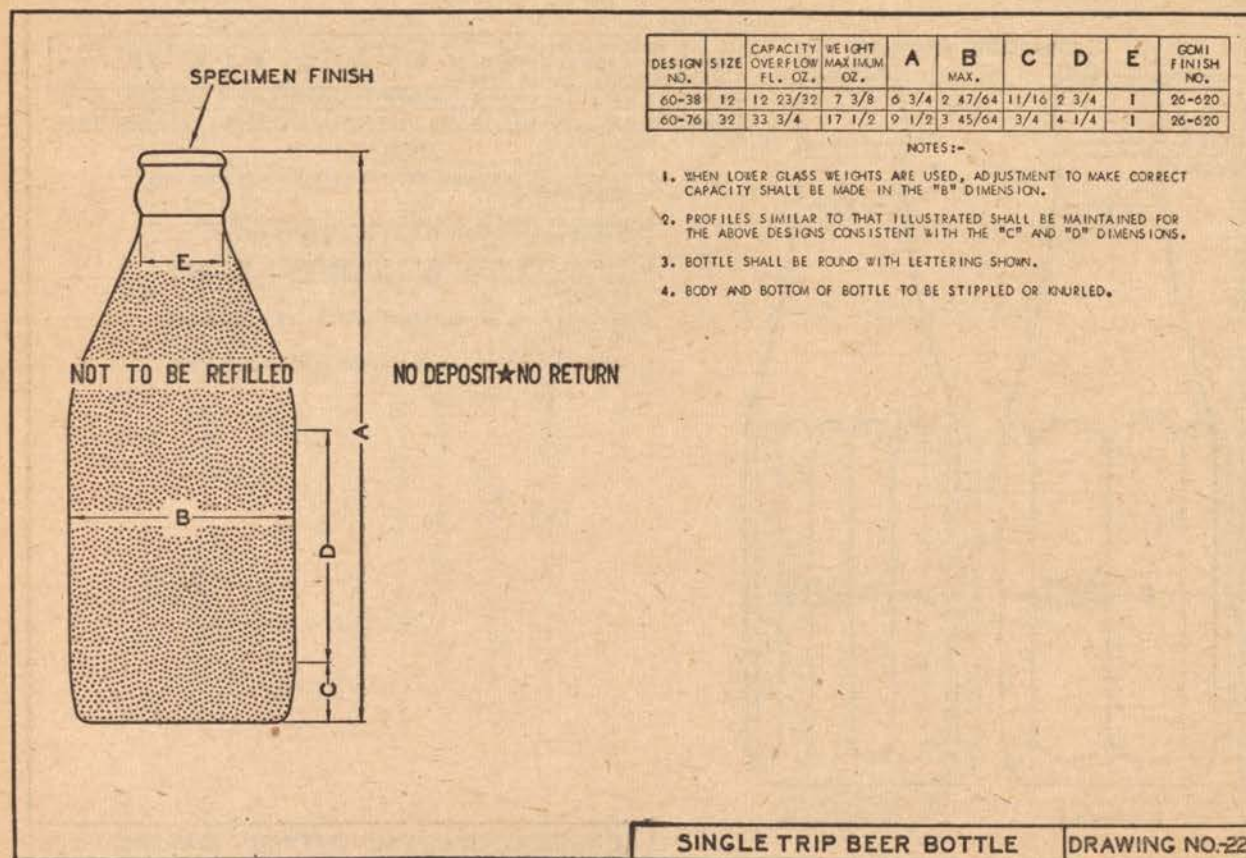


RULES AND REGULATIONS

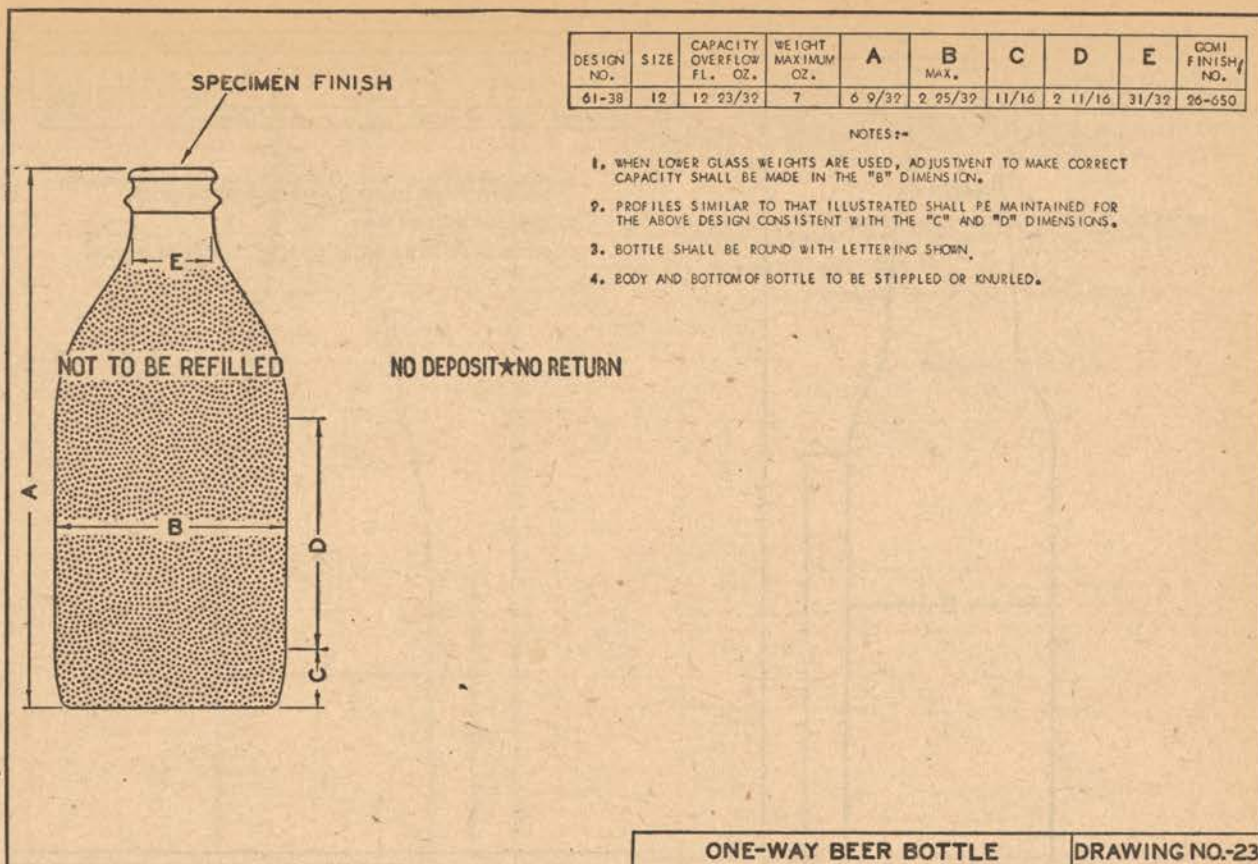
DRAWING No. 21.—Glass jug.



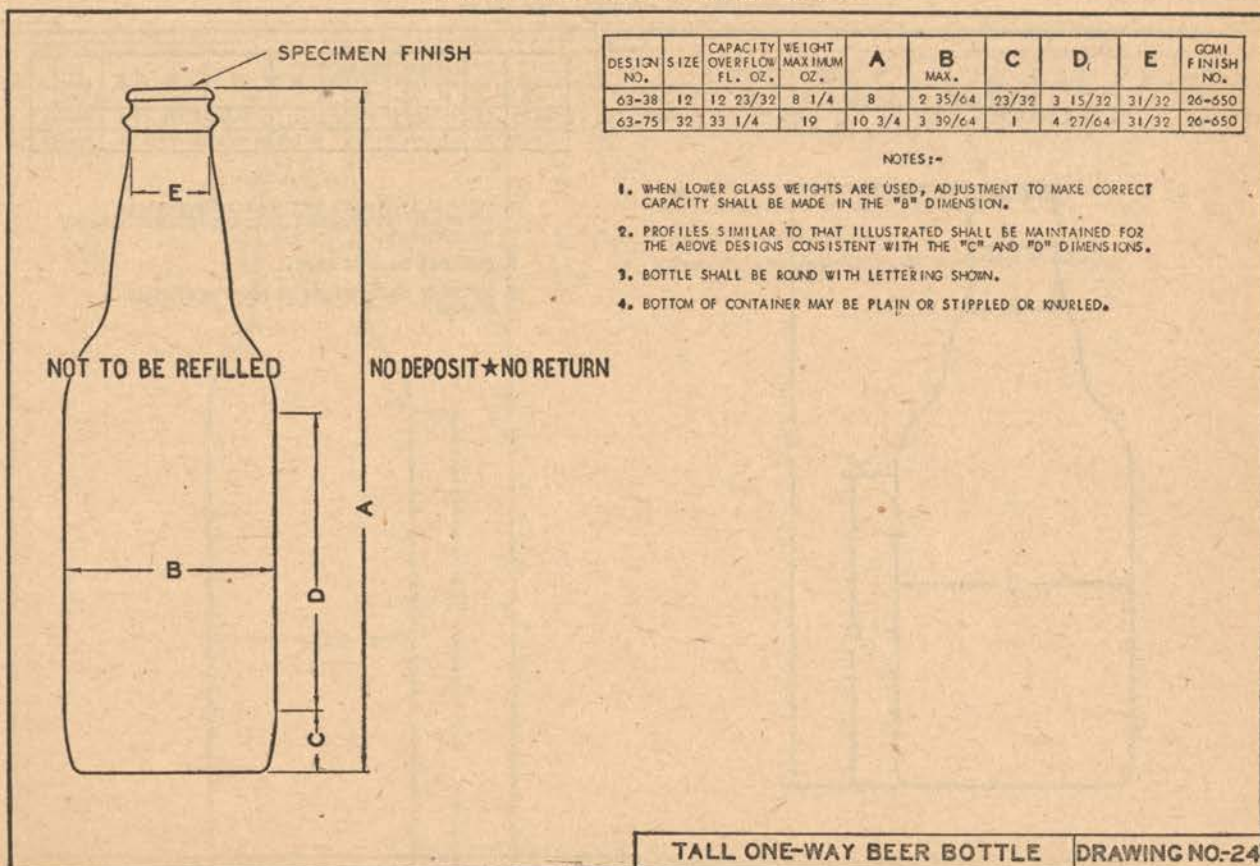
DRAWING No. 22.—Single trip beer bottle.



DRAWING NO. 23.—One-way beer bottle.

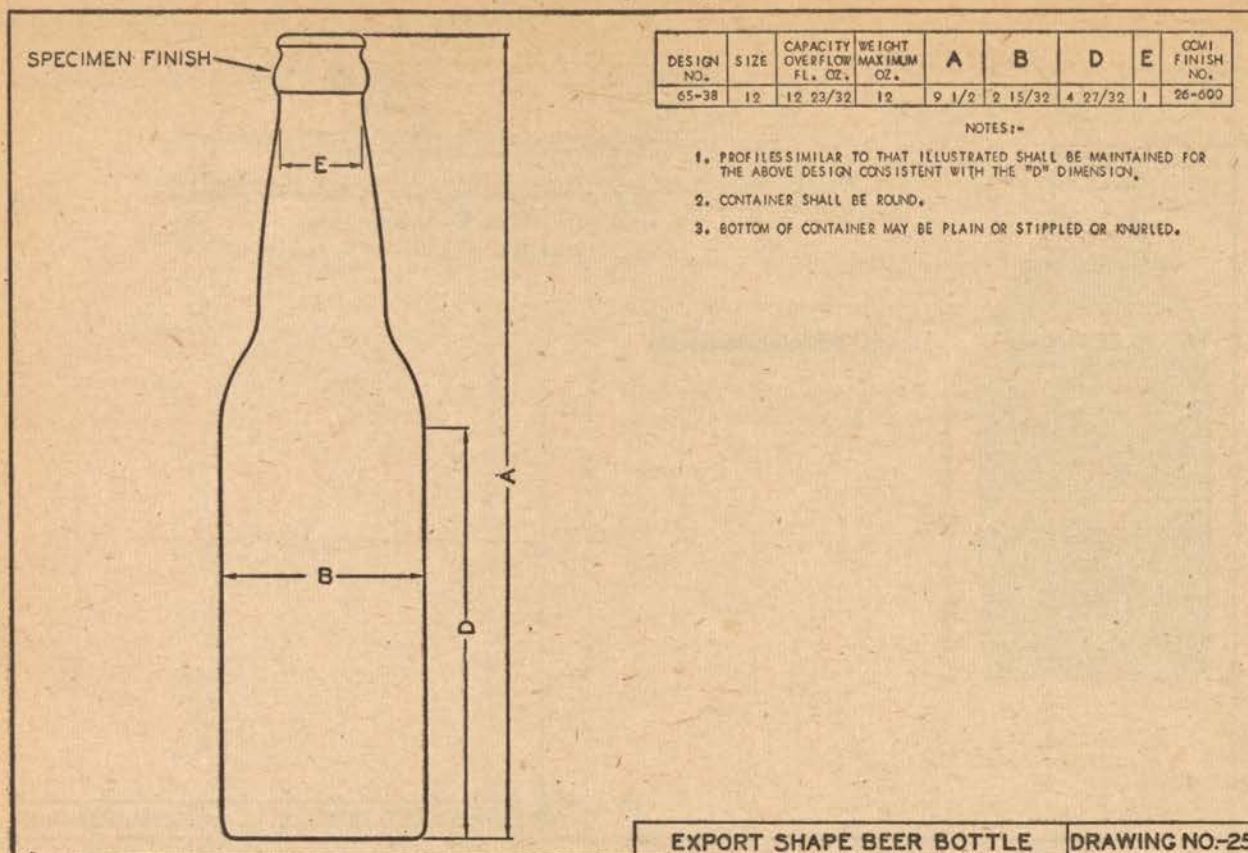


DRAWING NO. 24.—Tall one-way beer bottle.

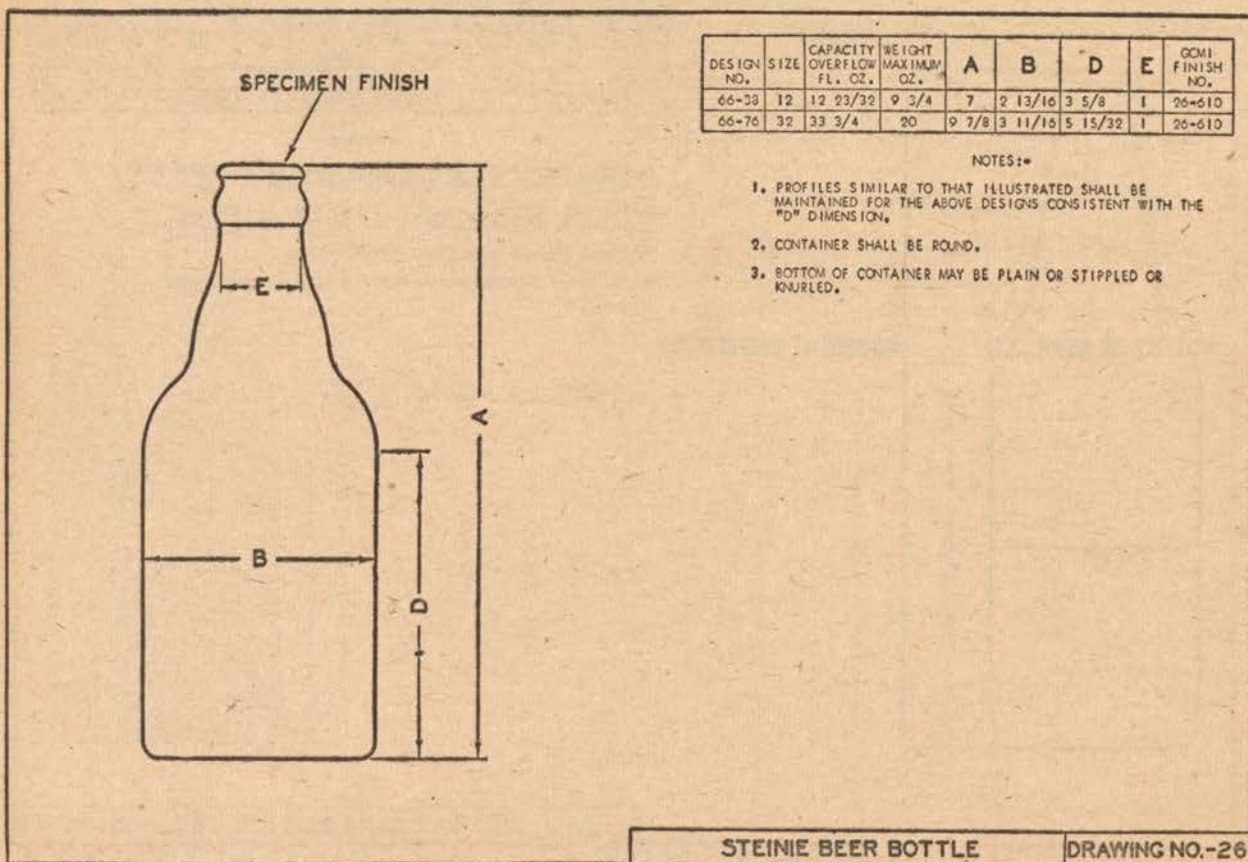


RULES AND REGULATIONS

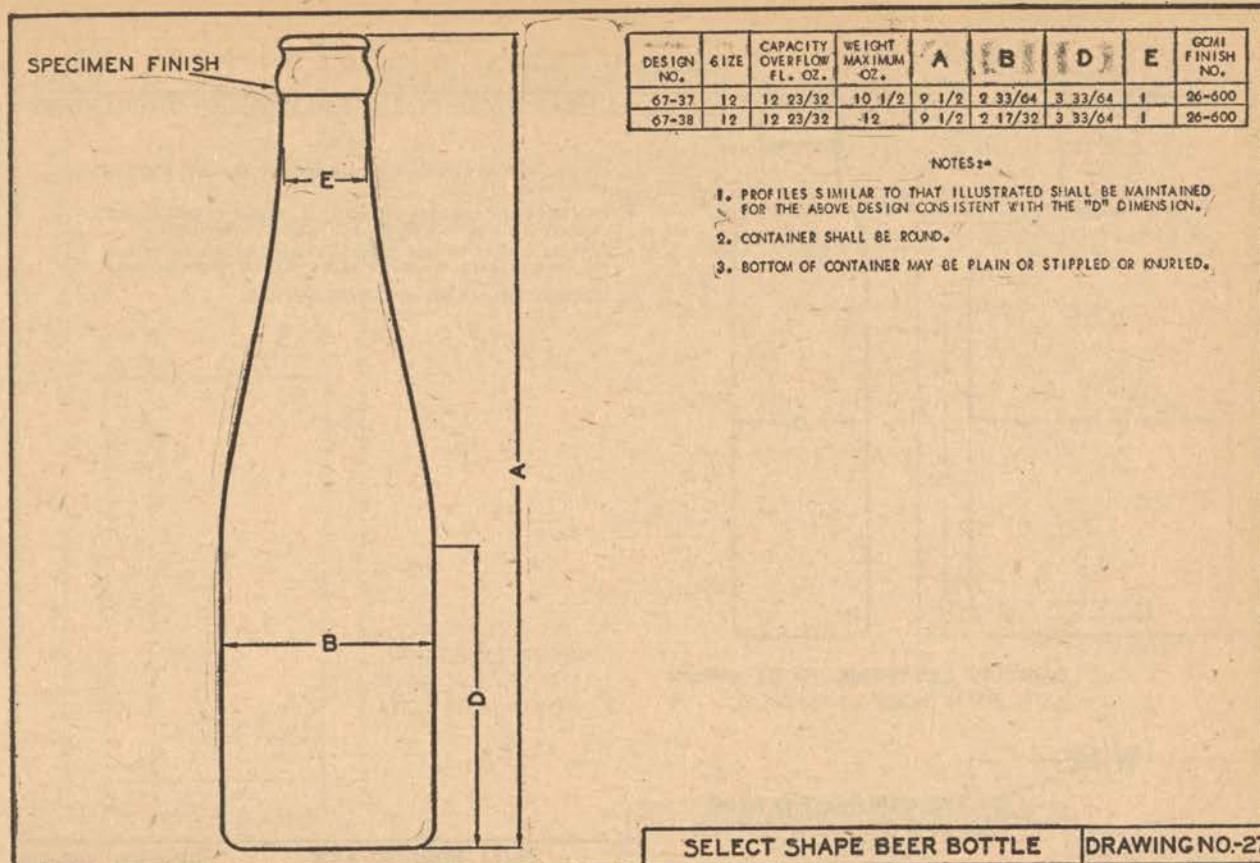
DRAWING No. 25.—Export shape beer bottle.



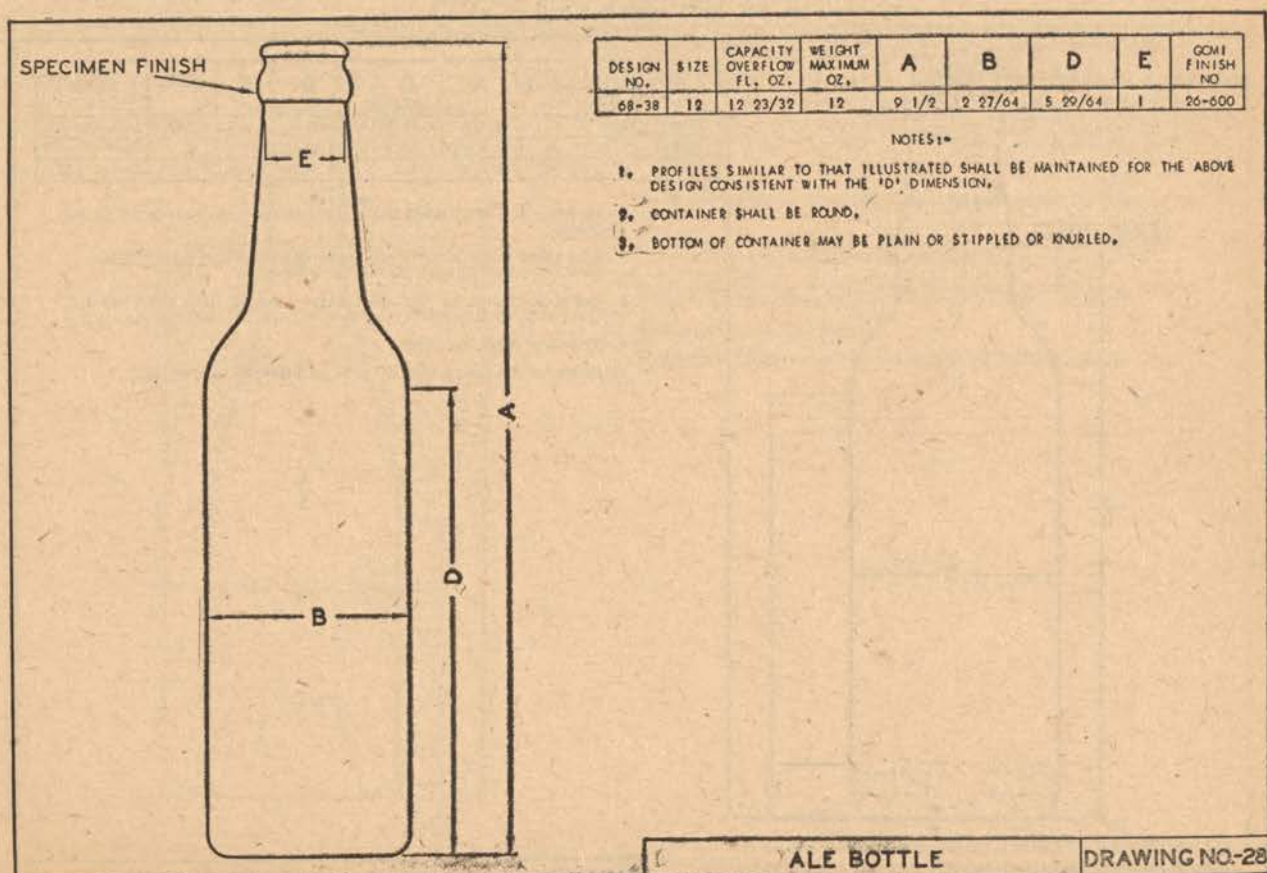
DRAWING No. 26.—Steinie beer bottle.



DRAWING NO. 27.—Select shape beer bottle.

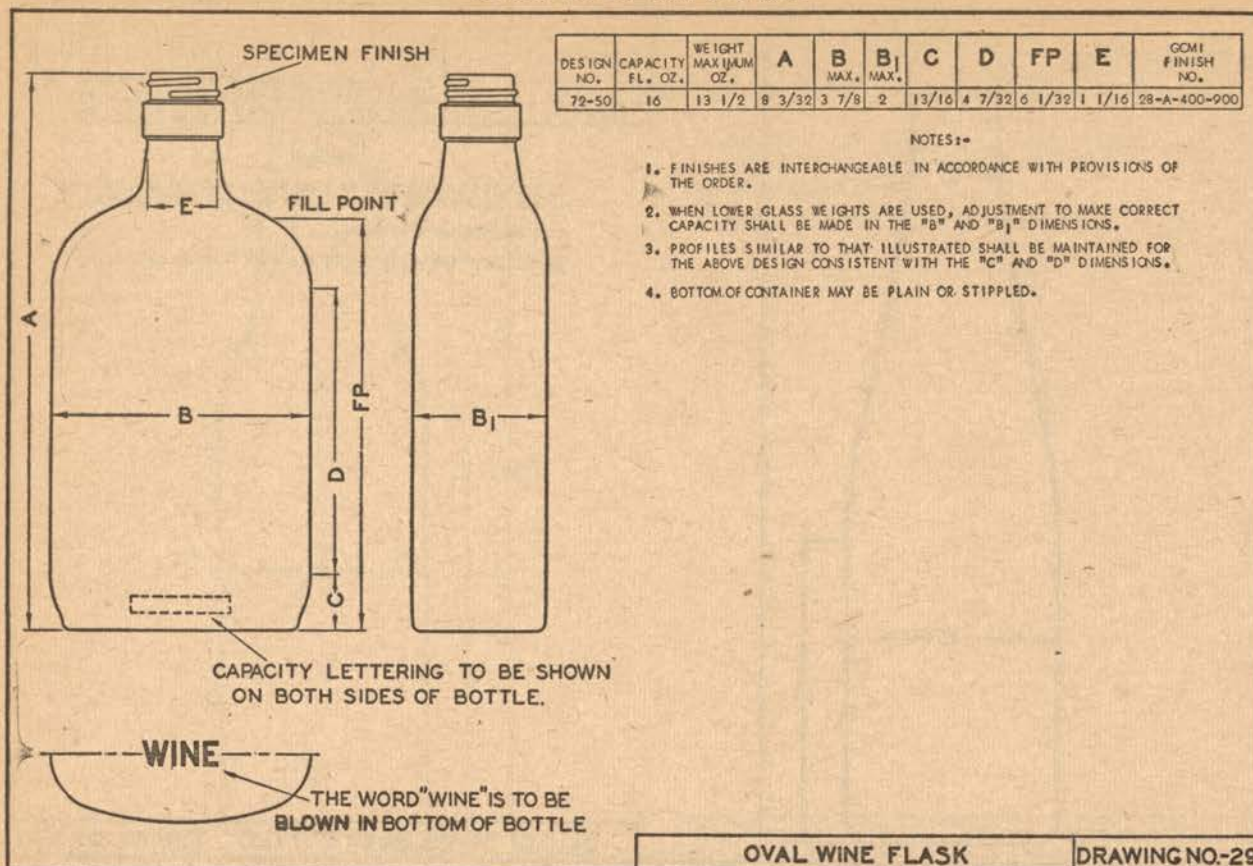


DRAWING NO. 28.—Ale bottle.

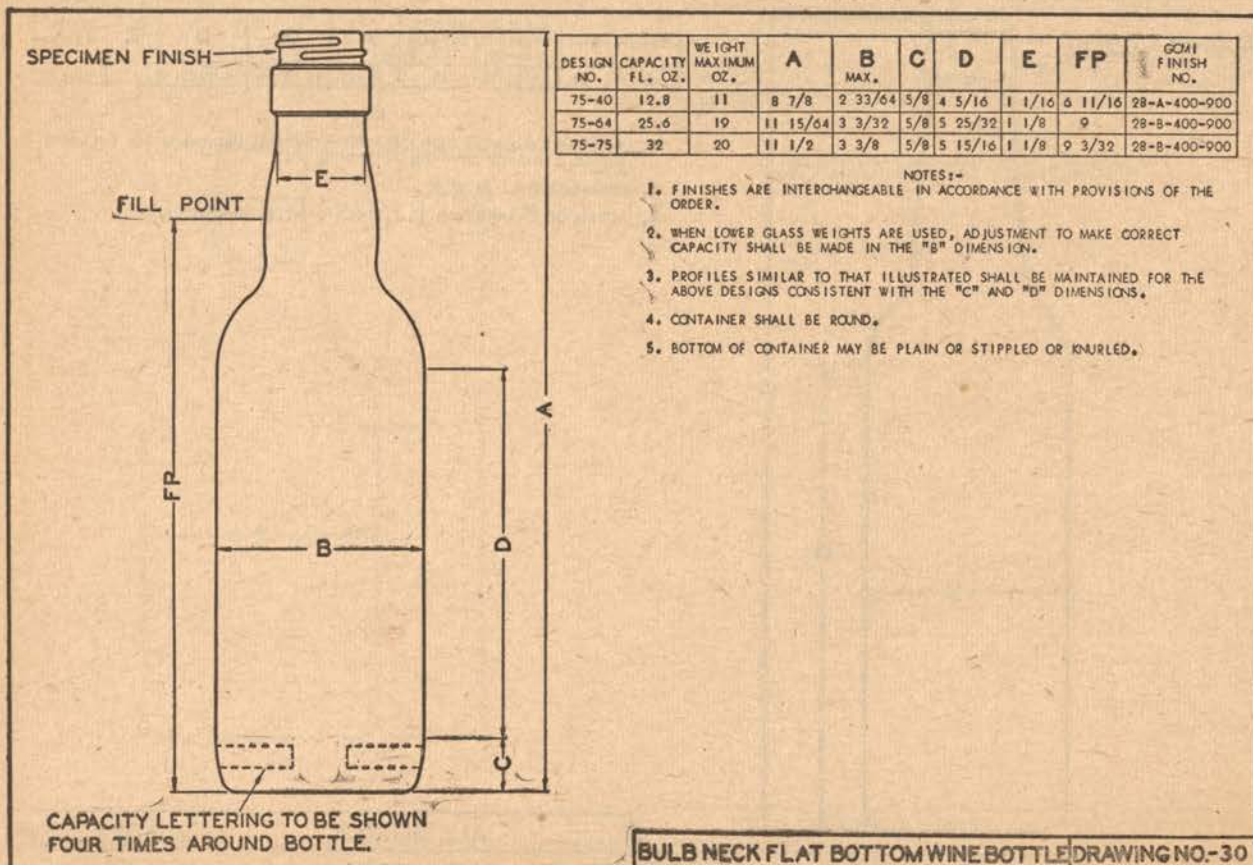


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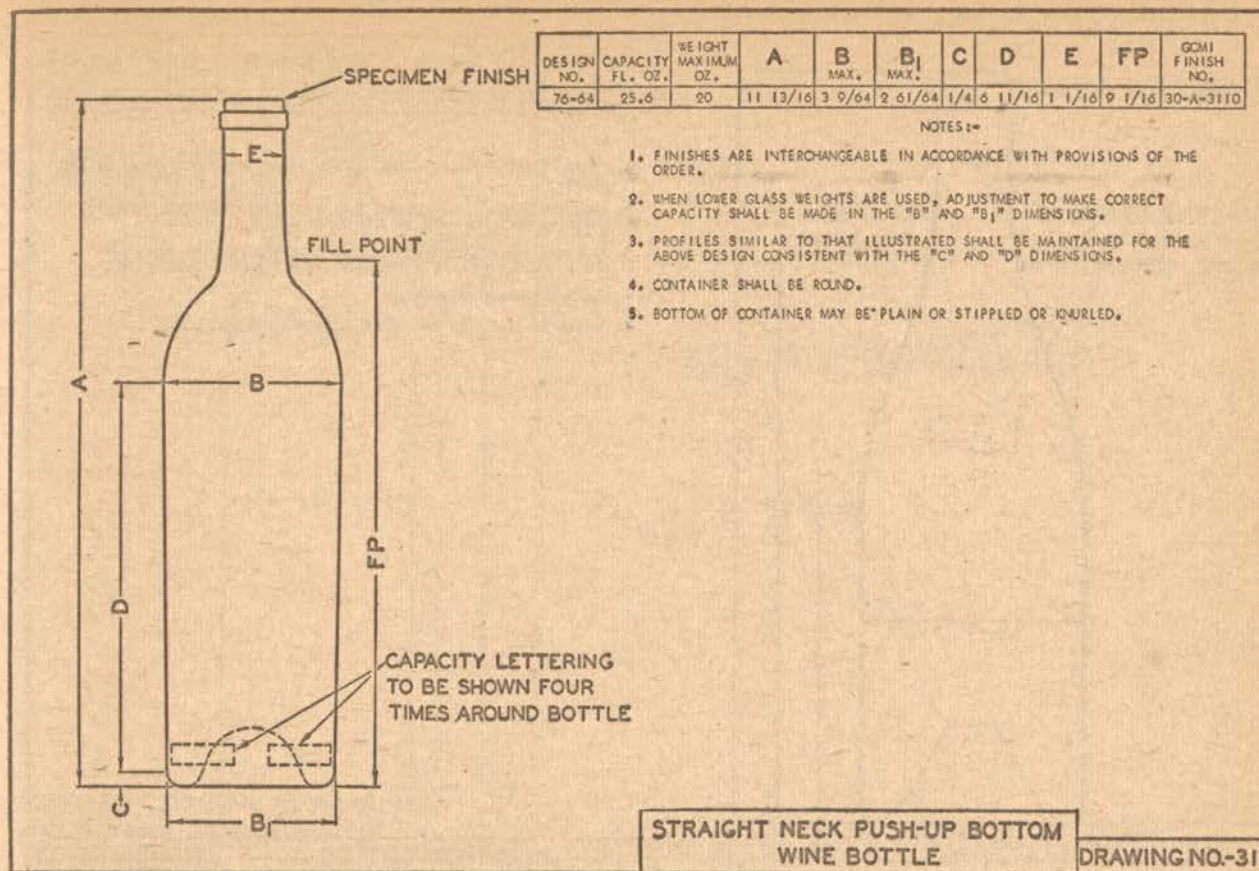
DRAWING No. 29.—Oval wine flask.



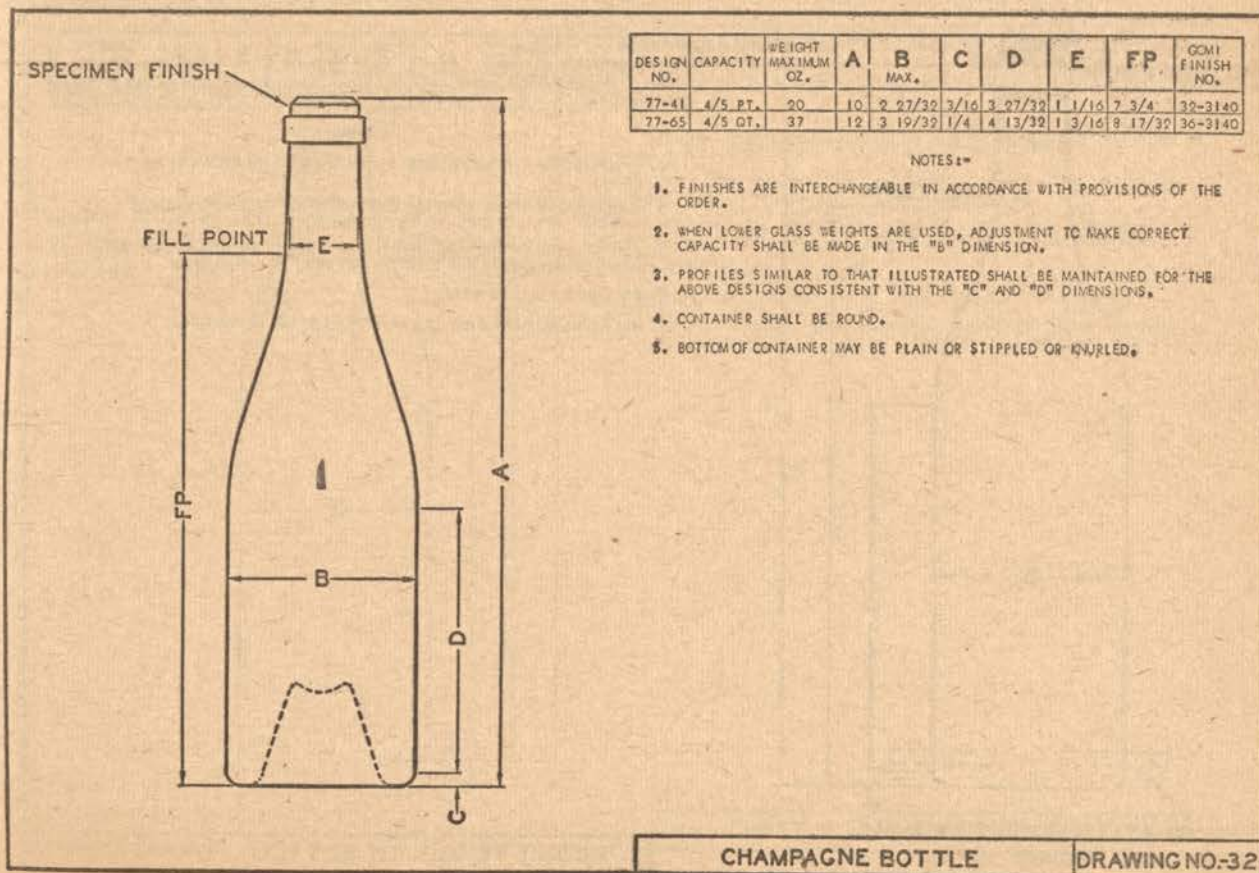
DRAWING No. 30.—Bulb neck flat bottom wine bottle.



DRAWING No. 31.—Straight neck push-up bottom wine bottle.

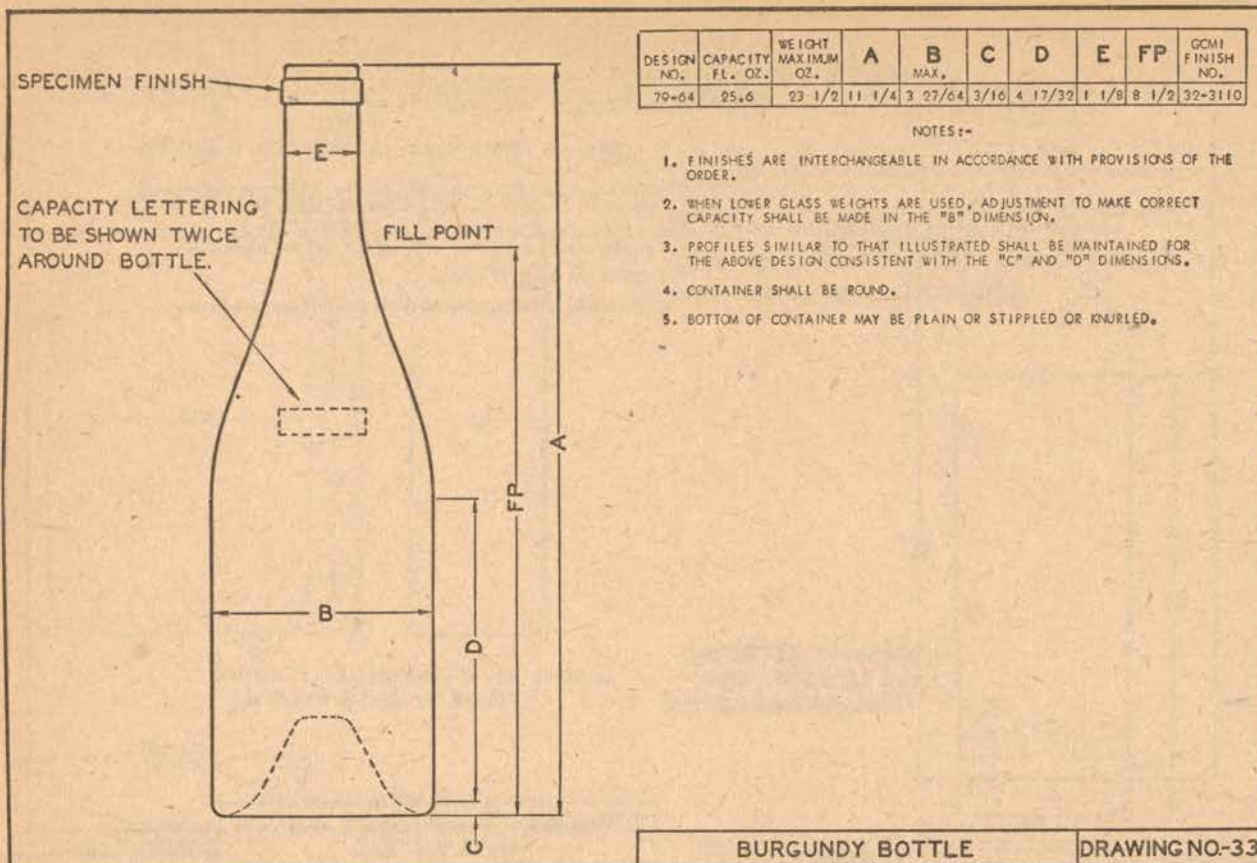


DRAWING No. 32.—Champagne bottle.

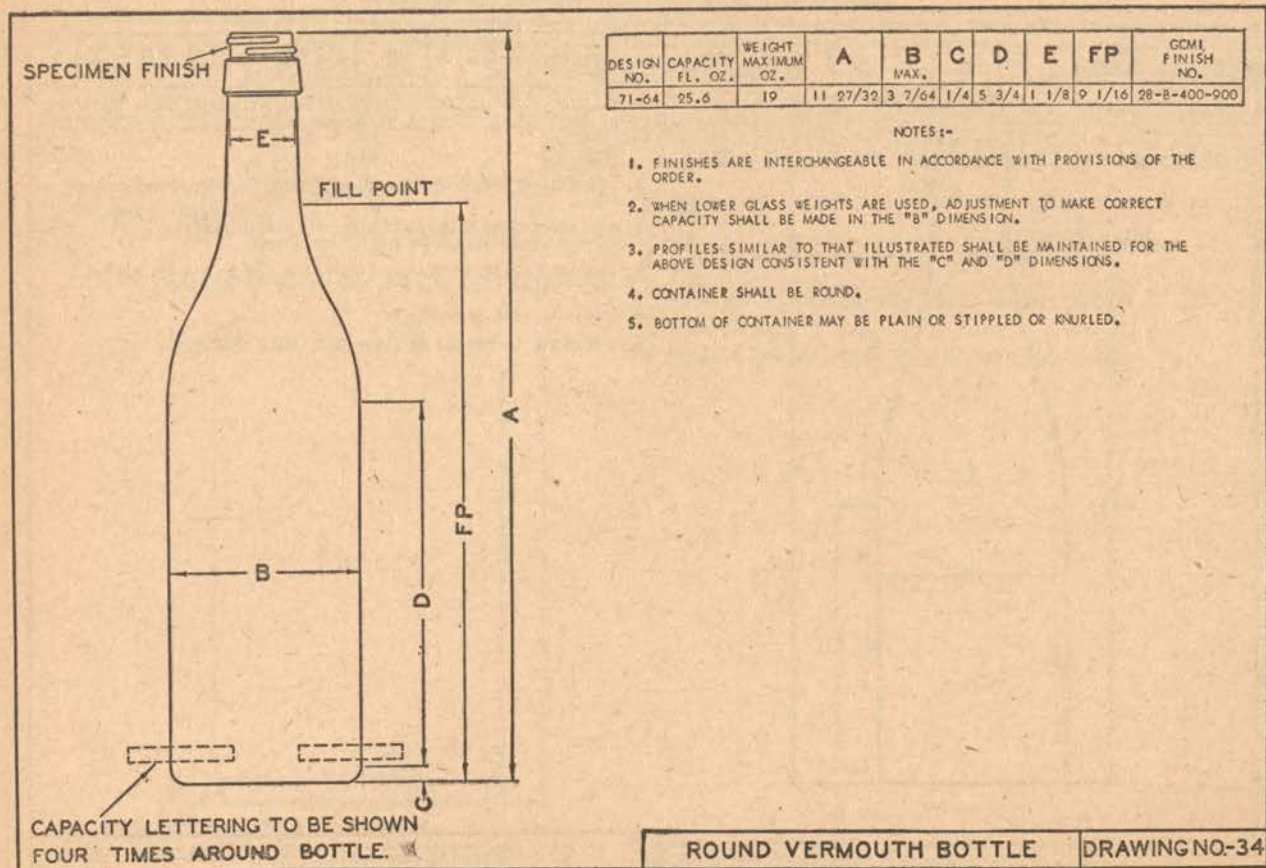


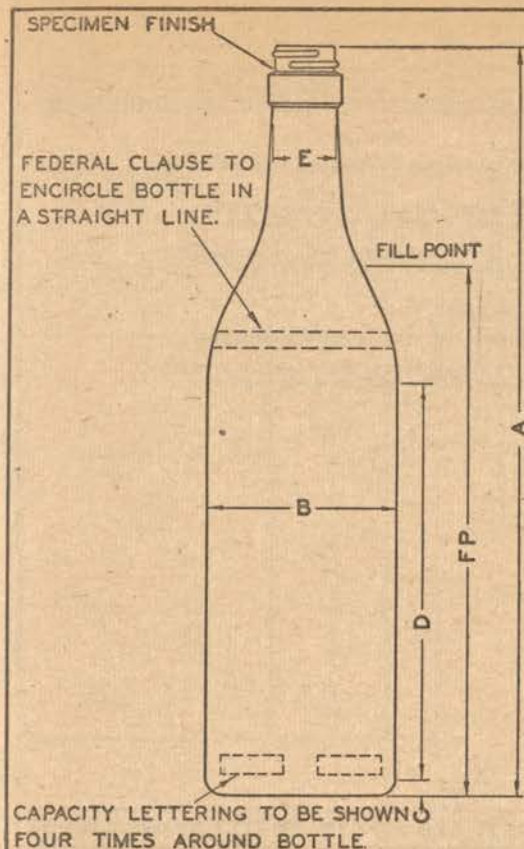
RULES AND REGULATIONS

DRAWING No. 33.—Burgundy bottle.



DRAWING No. 34.—Round vermouth bottle.



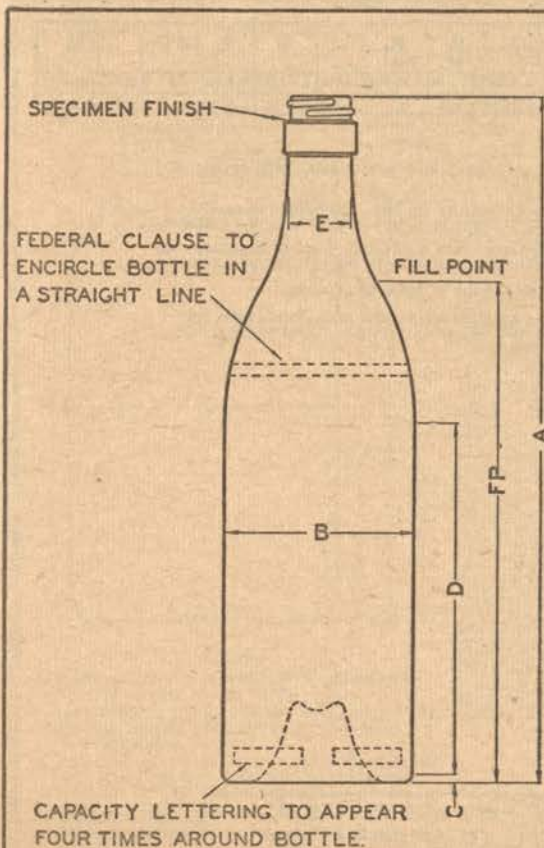
DRAWING No. 35.— $\frac{1}{2}$ quart round brandy bottle.

DESIGN NO.	CAPACITY FL. OZ.	WEIGHT MAXIMUM OZ.	A	B MAX.	C	D	E	FP	GOMI FINISH NO.
93-64	25.6	19	11 13/16	3 1/16	1/4	6 1/4	1 1/16	9 3/8	28-A-400-900

NOTES:-

1. FINISHES ARE INTERCHANGEABLE IN ACCORDANCE WITH PROVISIONS OF THE ORDER.
2. WHEN LOWER GLASS WEIGHTS ARE USED, ADJUSTMENT TO MAKE CORRECT CAPACITY SHALL BE MADE IN THE "B" DIMENSION.
3. PROFILES SIMILAR TO THAT ILLUSTRATED SHALL BE MAINTAINED FOR THE ABOVE DESIGN CONSISTENT WITH THE "C" AND "D" DIMENSIONS.
4. CONTAINER SHALL BE ROUND.
5. BOTTOM OF CONTAINER MAY BE PLAIN OR STIPPLED OR KNURLED.
6. BOTTLES SHALL BE PLAIN AND WITHOUT DECORATION EXCEPT FOR CAPACITY DESIGNATION, FEDERAL INDICIA, GLASS MAKER'S IDENTIFICATION.

4/5 QUART ROUND BRANDY BOTTLE DRAWING NO. 35

DRAWING No. 36.— $\frac{1}{2}$ quart round rum bottle.

DESIGN NO.	CAPACITY FL. OZ.	WEIGHT MAXIMUM OZ.	A	B MAX.	C	D	E	FP	GOMI FINISH NO.
94-64	25.6	20	11 9/64	3 5/32	1/8	5 45/64	1 1/16	8 1/8	28-A-400-900

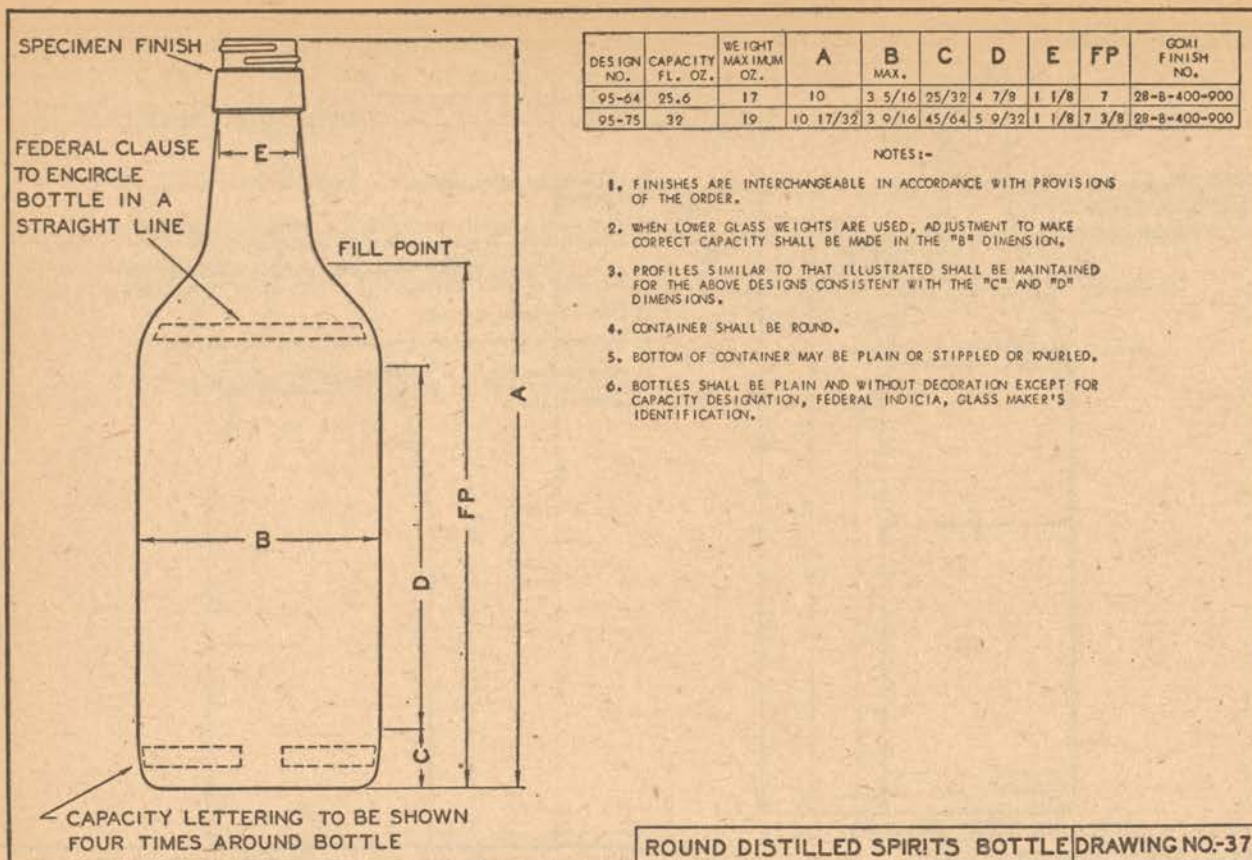
NOTES:-

1. FINISHES ARE INTERCHANGEABLE IN ACCORDANCE WITH PROVISIONS OF THE ORDER.
2. WHEN LOWER GLASS WEIGHTS ARE USED, ADJUSTMENT TO MAKE CORRECT CAPACITY SHALL BE MADE IN THE "B" DIMENSION.
3. PROFILES SIMILAR TO THAT ILLUSTRATED SHALL BE MAINTAINED FOR THE ABOVE DESIGN CONSISTENT WITH THE "C" AND "D" DIMENSIONS.
4. CONTAINER SHALL BE ROUND.
5. BOTTOM OF CONTAINER MAY BE PLAIN OR STIPPLED OR KNURLED.
6. BOTTLES SHALL BE PLAIN AND WITHOUT DECORATION EXCEPT FOR CAPACITY DESIGNATION, FEDERAL INDICIA, GLASS MAKER'S IDENTIFICATION.

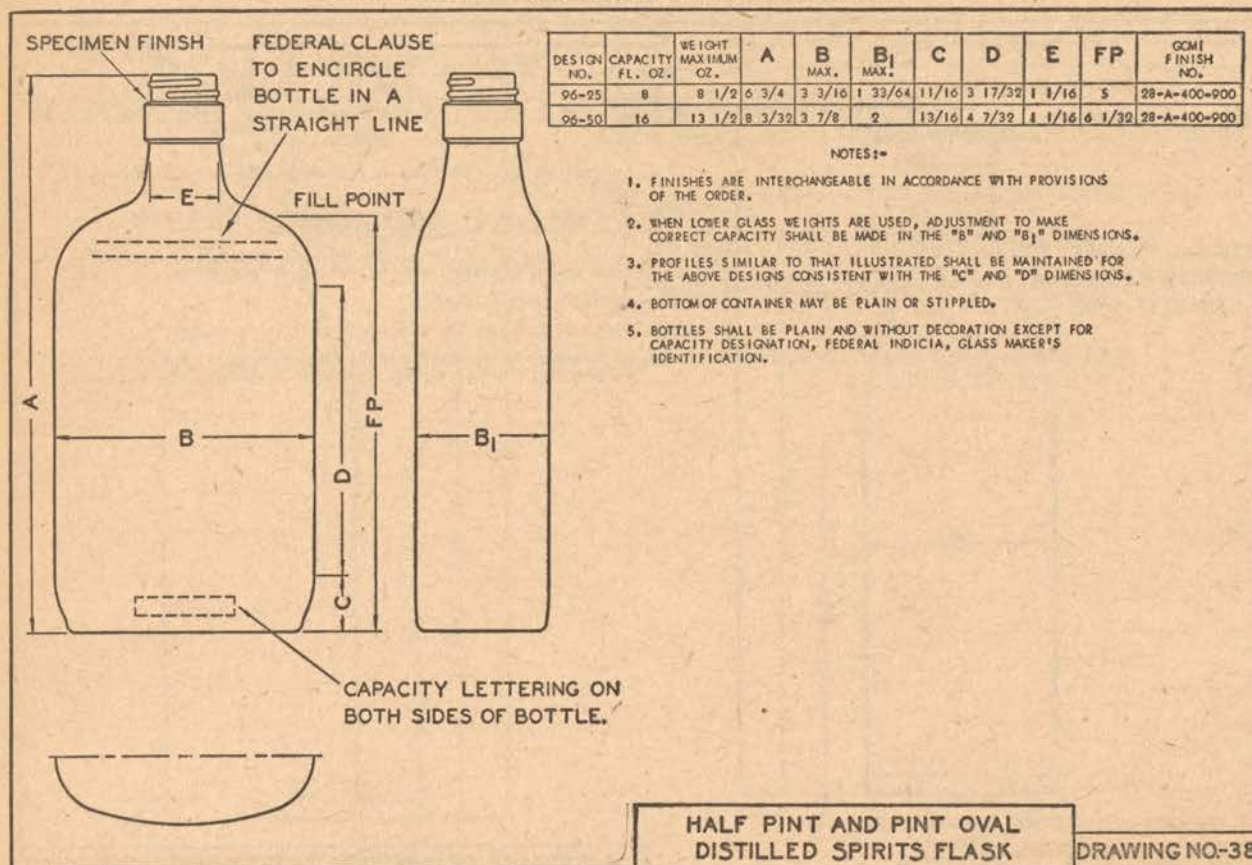
4/5 QUART ROUND RUM BOTTLE DRAWING NO. 36

RULES AND REGULATIONS

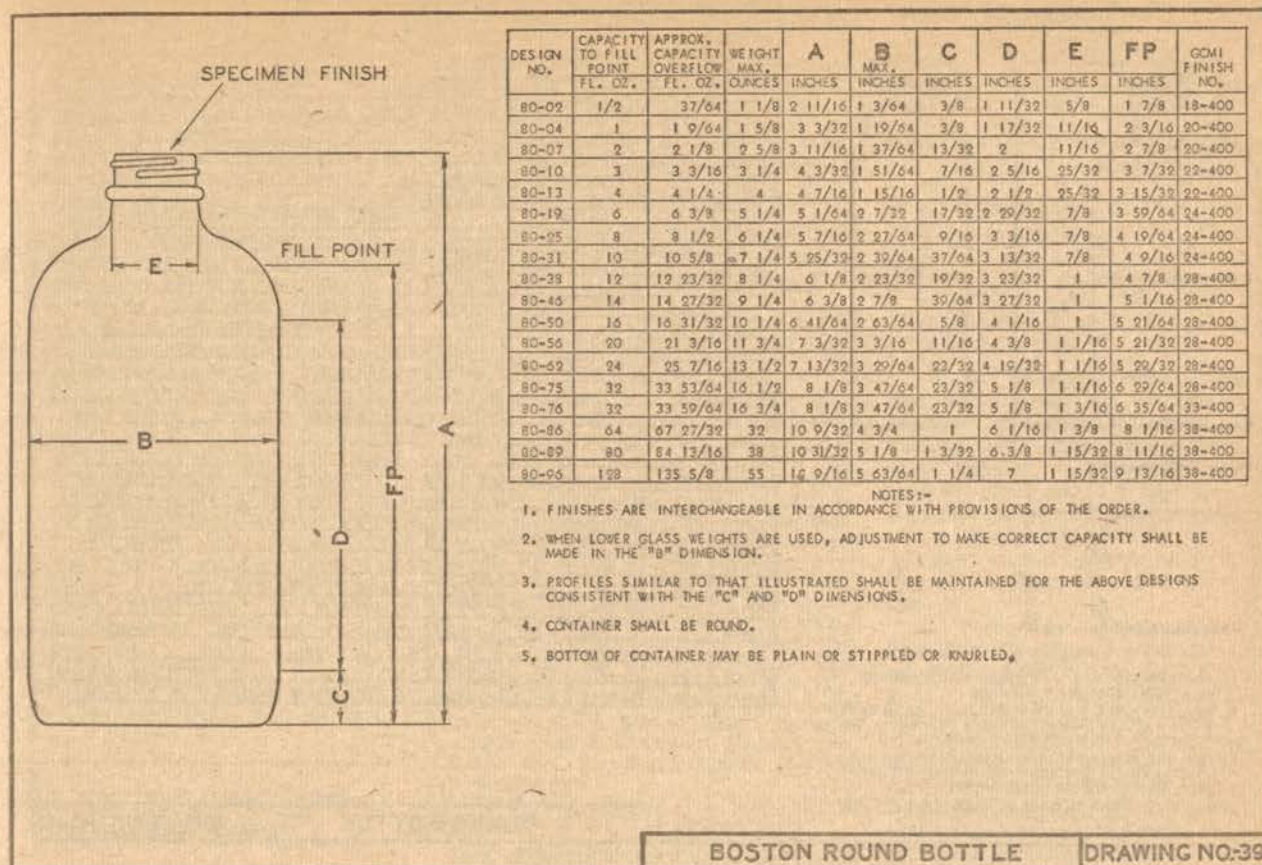
DRAWING No. 37.—Round distilled spirits bottle.



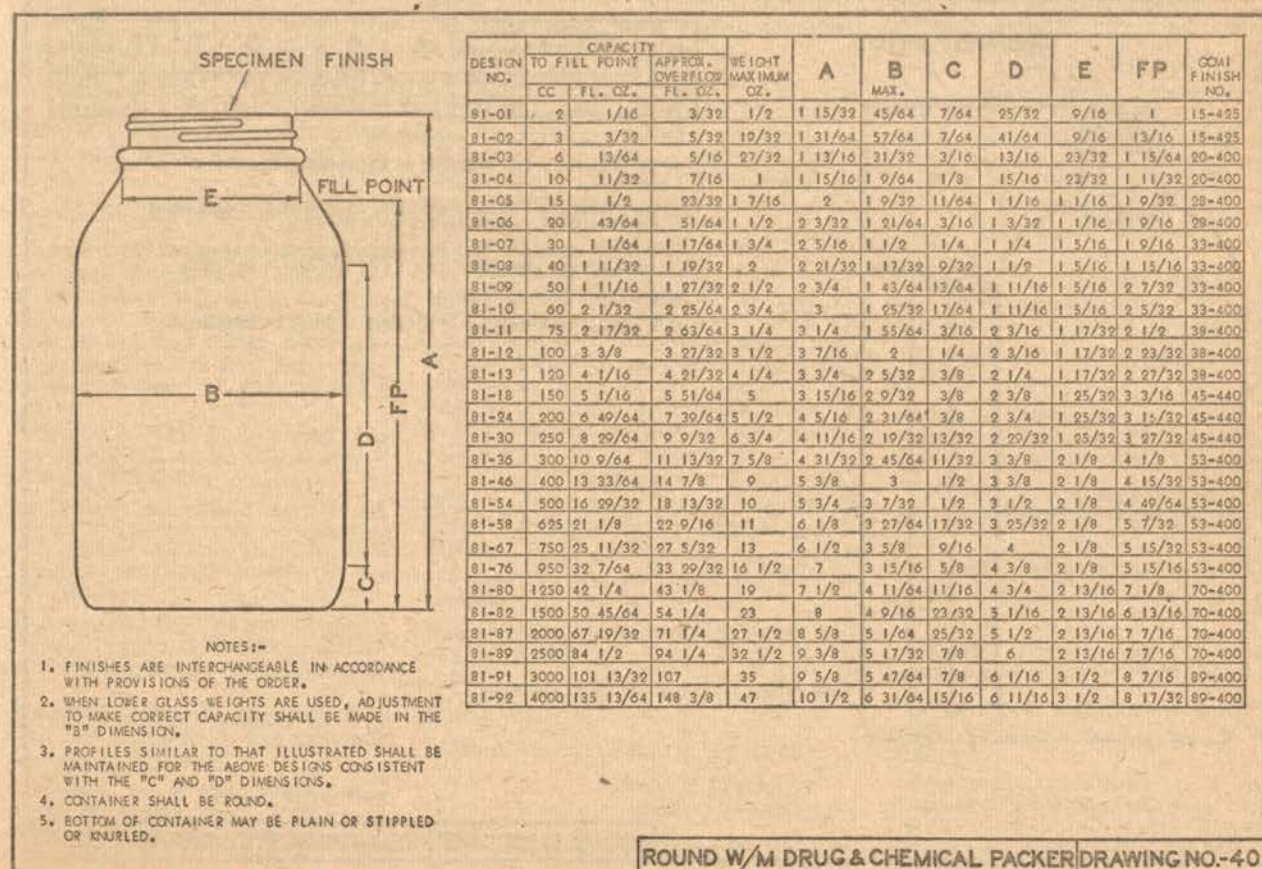
DRAWING No. 38.—Half pint and pint oval distilled spirits flask.



DRAWING NO. 39.—Boston round bottle.

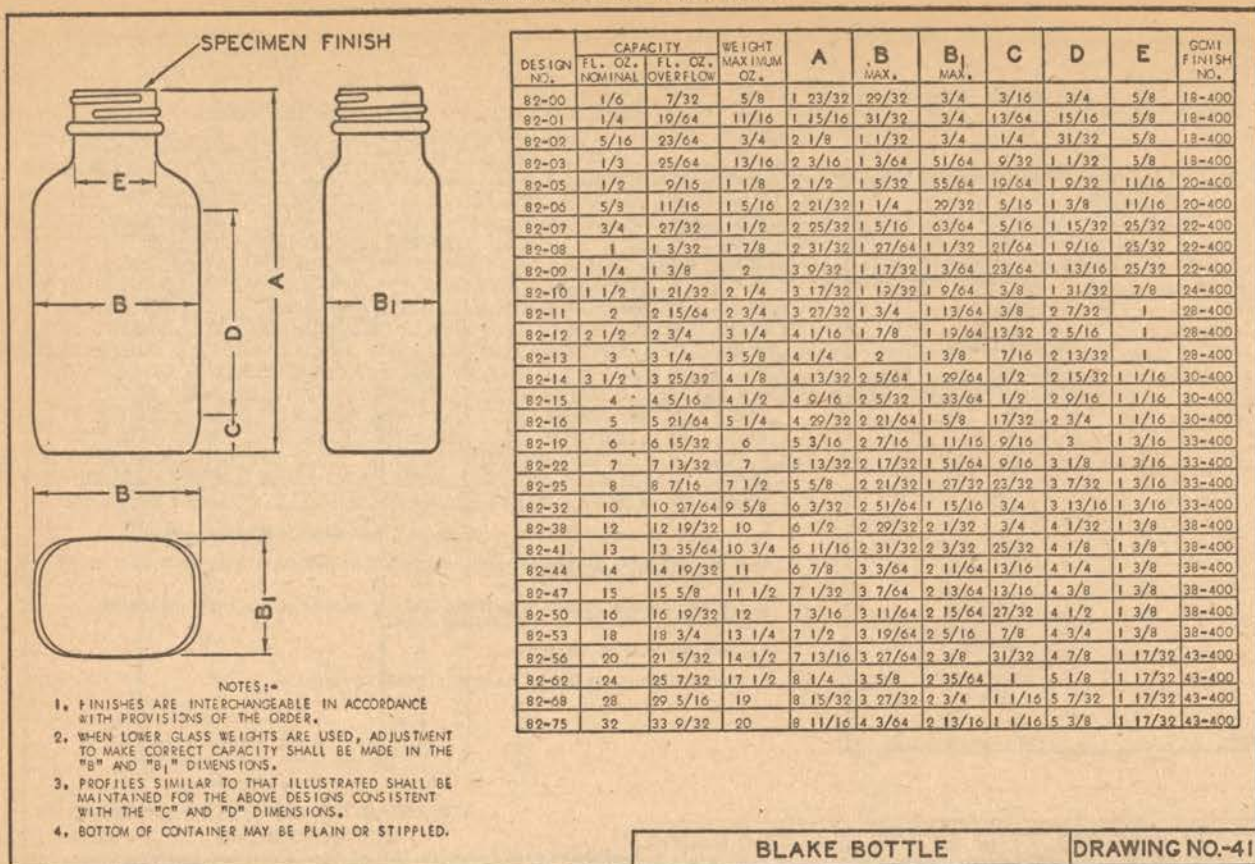


DRAWING NO. 40.—Round W/M drug and chemical packer.

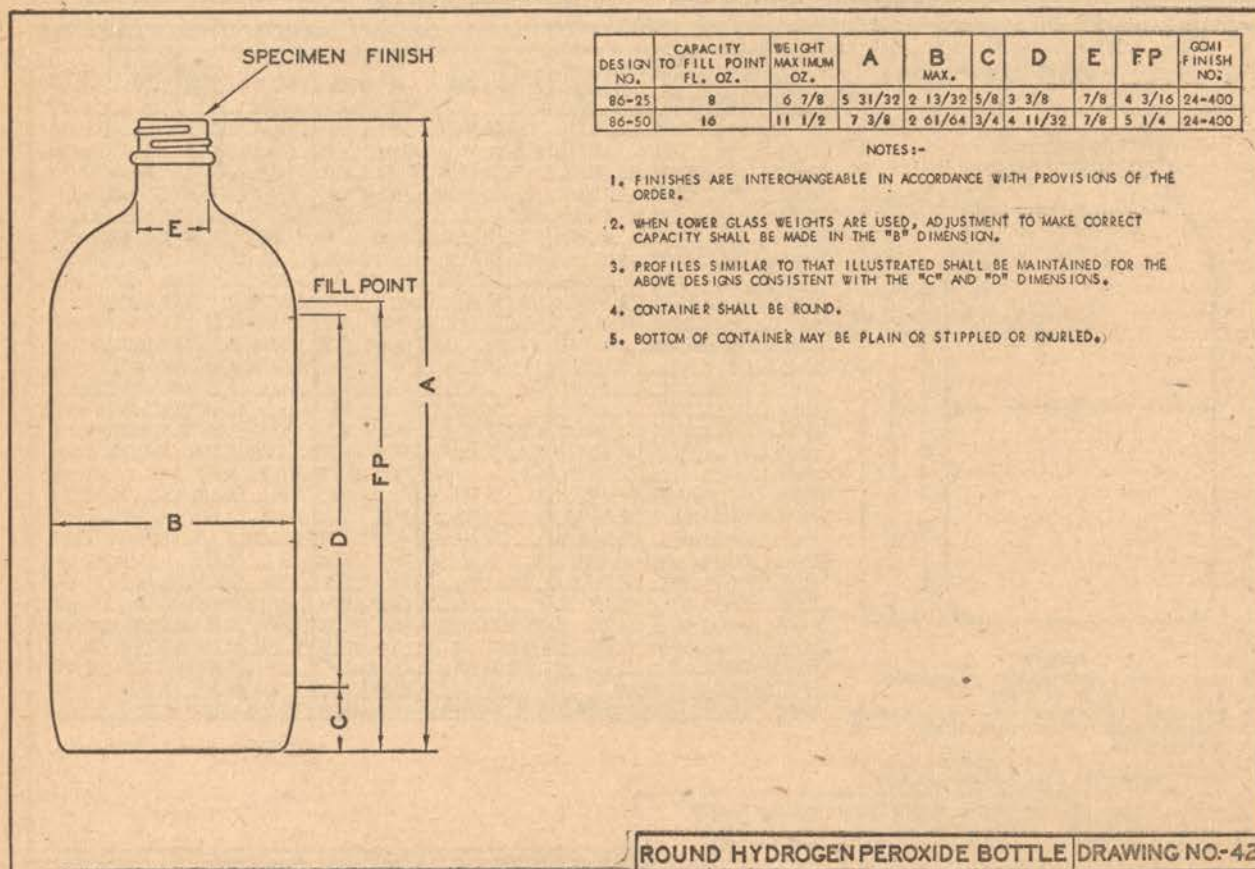


RULES AND REGULATIONS

DRAWING NO. 41.—Blake bottle.



DRAWING NO. 42.—Round hydrogen peroxide bottle.



TITLE 19—CUSTOMS DUTIES

Chapter I—Bureau of Customs, Department of the Treasury

[T. D. 52712]

PART 20—DISPOSITION OF UNCLAIMED AND ABANDONED MF HANDISE

ADVERTISING NOTICE OF SALE

Standard Form 1053, Advertising Order, has been superseded by a new standard form which is printed on the back of the public voucher for advertising. Accordingly, § 20.5 (e), Customs Regulations of 1943 (19 CFR 20.5 (e)), is hereby amended by deleting the words and numerals "standard Form 1053" in the second sentence, and substituting therefor "the standard form provided for that purpose."

(R. S. 251, sec. 624, 46 Stat. 759; 19 U. S. C. 66, 1624. Interprets or applies secs. 491, 559, 46 Stat. 726, as amended, 744, as amended, 19 U. S. C. 1491, 1559)

[SEAL] C. A. EMERICK,
Acting Commissioner of Customs.

Approved: April 24, 1951.

JOHN S. GRAHAM,
Acting Secretary of the Treasury.

[F. R. Doc. 51-4993; Filed, Apr. 30, 1951;
8:55 a. m.]

TITLE 24—HOUSING AND HOUSING CREDIT

Chapter VIII—Office of Housing Expediter

[Controlled Housing Rent Reg., Amdt. 372]

[Controlled Rooms in Rooming Houses and
Other Establishments Rent Reg., Amdt.
367]

PART 825—RENT REGULATIONS UNDER THE HOUSING AND RENT ACT OF 1947, AS AMENDED

COLORADO, ILLINOIS, AND MICHIGAN

Amendment 372 to the Controlled Housing Rent Regulation (§§ 825.1 to 825.12) and Amendment 367 to the Rent Regulation for Controlled Rooms in Rooming Houses and Other Establishments (§§ 825.81 to 825.92). Said regulations are amended in the following respects:

1. Schedule A, Item 43, is amended to describe the counties in the Defense-Rental Area as follows:

Adams County; Arapahoe County, except the City of Englewood, and the Town of Littleton; Denver County; and Jefferson County, except the City of Golden, and the Town of Morrison.

This decontrols the Town of Morrison in Jefferson County, Colorado, a portion of the Denver, Colorado, Defense-Rental Area.

2. Schedule A, Item 83, is amended to describe the counties in the Defense-Rental Area as follows:

Cook County, except the Cities of Blue Island and Des Plaines, and the Villages of Mt. Prospect, Westchester and Winnetka; Du Page, Kane and Lake Counties.

This decontrols the Village of Mt. Prospect in Cook County, Illinois, a portion of the Chicago, Illinois, Defense-Rental Area.

3. Schedule A, Item 102, is amended to describe the counties in the Defense-Rental Area as follows:

Lake County, except the Cities of Crown Point, East Chicago, Hammond and Hobart, and the Townships of Cedar Creek, Eagle Creek, Hanover, West Creek and Winfield.

This decontrols the City of East Chicago in Lake County, Indiana, a portion of the Gary-Hammond, Indiana, Defense-Rental Area.

4. Schedule A, Item 149, is amended to describe the counties in the Defense-Rental Area as follows:

Oakland County, except (i) the Townships of Addison, Bloomfield, Brandon, Groveland, Highland, Holly, Independence, Milford, Oakland, Orion, Oxford, Rose, Springfield and West Bloomfield, (ii) the Villages of Clarkston, Holly, Lake Orion, Leonard, Milford, Ortonville, Oxford, Rochester and that portion of Northville located in Oakland County, and (iii) the Cities of Birmingham, Bloomfield Hills, Farmington, Ferndale, Hazel Park, Pontiac, Royal Oak, South Lyon and Sylvan Lake; Wayne County, except (i) the Cities of Grosse Pointe, Grosse Pointe Farms and Plymouth, (ii) the Village of Wayne, and (iii) that portion of the Village of Northville located in Wayne County; and Macomb County, except the City of Mount Clemens, and the Townships of Armada, Bruce, Lenox, Macomb, Ray, Richmond, Shelby, Sterling and Washington.

In Washtenaw County, the Township of Ann Arbor and the City of Ann Arbor.

This decontrols the City of Ferndale in Oakland County, Michigan, a portion of the Detroit, Michigan, Defense-Rental Area.

5. Schedule A, Item 151, is amended to read as follows:

(151) [Revoked and decontrolled.]

This decontrols (1) the City of Jackson in Jackson County, Michigan, a portion of the Jackson, Michigan, Defense-Rental Area, and all unincorporated localities in said Defense-Rental Area, said City of Jackson being the major portion of said Defense-Rental Area, based on a resolution submitted in accordance with section 204 (j) (3) of the Housing and Rent Act of 1947, as amended, and (2) the remainder of said Defense-Rental Area, consisting of the remaining incorporated portions of Jackson County, if any, on the Housing Expediter's own initiative in accordance with section 204 (c) of said act.

All decontrols effected by this amendment, except Item 5 thereof, are based entirely on resolutions submitted in accordance with section 204 (j) (3) of the Housing and Rent Act of 1947, as amended.

(Sec. 204, 61 Stat. 197, as amended; 50 U. S. C. App. Sup. 1894)

This amendment shall be effective May 1, 1951.

Issued this 26th day of April 1951.

TIGHE E. WOODS,
Housing Expediter.

[F. R. Doc. 51-4990; Filed, Apr. 30, 1951;
8:54 a. m.]

TITLE 38—PENSIONS, BONUSES, AND VETERANS' RELIEF

Chapter I—Veterans' Administration

PART 21—VOCATIONAL REHABILITATION AND EDUCATION

SUBPART A—REGISTRATION AND RESEARCH

SUBPART C—TRAINING FACILITIES

1. In the Provisional Regulations of Subpart A, paragraphs (a) (2), (3), (4), and (5) of § 21.189 are canceled, so that § 21.189 is now canceled in its entirety.

2. In Subpart C, § 21.400 (a) (1) and the title of paragraph (b) are amended to read as follows:

§ 21.400 *Manager, regional office, authorized to approve institutions.* The manager of a regional office is authorized, with the exception of correspondence courses, to approve public or private educational institutions in his territory to provide courses of training under provisions of Part VII, Veterans Regulation 1 (a), as amended (38 U. S. C. ch. 12), subject to the following conditions:

(a) *Inspection and accreditation.* The chief, vocational rehabilitation and education division, will certify in writing to the manager on the basis of adequate investigation that the institution is clearly qualified as to space, equipment, instructional material, and personnel to give the course or courses, and that the institution has agreed to cooperate fully with the Veterans' Administration by reporting trainees' attendance, performance, and progress in training.

(1) Adequate investigation will include a personal investigation of the educational institution by a qualified staff member of the education and training section. Where the educational institution is recommended favorably by the education and training section for approval under Part VII, the training facilities section will prepare a contract for Part VII training or amend an existing Part VII contract to include provisions for Part VII training.

(b) *Use of schools for Part VII training, when the institution has not been approved for use under Part VIII.* * * *

3. Sections 21.401, 21.402, 21.403, and 21.404 are canceled.

§ 21.401 *Authority to approve and to make arrangements with establishments for training on the job.* [Canceled.]

§ 21.402 *Establishments; inclusion of joint apprenticeship committees.* [Canceled.]

§ 21.403 *When to make approvals; Public Law 16, 78th Congress.* [Canceled.]

§ 21.404 *Approval must precede induction into training.* [Canceled.]

4. New cross references are added immediately following § 21.400 to read as follows:

CROSS REFERENCES: Authority to make arrangements with establishments for training on the job under Part VII, Veterans Regulation 1 (a), as amended (38 U. S. C. ch. 12). See § 21.210.

Conditions to be met before induction into training. See § 21.220.

5. The centerhead immediately preceding § 21.412 is amended to read as follows: "Approval of Institutions and Establishments under Public Law 346, 78th Congress, as amended, for Part VIII, Veterans' Regulation 1 (a), as amended (38 U. S. C. ch. 12) training."

6. In § 21.412, the title and paragraph (b) are amended to read as follows:

§ 21.412 *Institutions and establishments for education and training; inclusion of schools and colleges and business, industrial, and other establishments.* * * *

(b) Establishments to be used for training on the job will consist of business, agricultural, and industrial enterprises; governmental agencies; educational and medical institutions; or other establishments which provide apprentice training or other training on the job, including especially those under the supervision of any State apprenticeship agency or Federal Bureau of Apprenticeship when the enrollee's course leads to the development of the desired skills and knowledges.

7. In § 21.413, paragraph (d) is amended and paragraph (l) is deleted as follows:

§ 21.413 *Policy governing approval of institutional on-farm courses.* * * *

(d) The term "farm or other agricultural establishment" shall mean any place on which the basic activity is the cultivation of the ground such as the raising and harvesting of crops, including fruits, vegetables, pastures, and/or the feeding, breeding and managing of livestock, including poultry, and other specialized farming commonly followed in the area. Such "farm or other agricultural establishment" shall be of a size and character which, together with the group instruction part of the course, will occupy the full time of the veteran, will permit instruction in all aspects of the managing of the farm of the type for which the veteran is being trained, and which if the veteran intends to continue operating such "farm or other agricultural establishment" at the conclusion of his course, will assure him a satisfactory income under normal conditions. Within the meaning of Public Law 377, institutional on-farm training will not apply to training in those establishments which are engaged primarily in the processing, distribution, or sale of agricultural products, or combinations thereof, such as dairy processing plants, grain elevators, packing plants, hatcheries, stockyards, florist shops, and so forth. Establishments desiring to offer such training must qualify under Public Law 679, 79th Congress.

(l) [Deleted.]

8. Section 21.418 is amended to read as follows:

§ 21.418 *Approval and disapproval of educational institutions and business or industrial establishments by State approving agency or Administrator.* Institutions and establishments in which

education or training is provided must be approved by the appropriate State approving agency of the State in which they are located, or by the Administrator of Veterans' Affairs, as being qualified and equipped to furnish education or training in accordance with Part VIII, Veterans Regulation 1 (a), as amended (38 U. S. C. ch. 12).

(a) *Approval by State approving agency.* The appropriate State approving agency, or agencies, designated by the proper State authority for that purpose, will have authority to approve educational or training institutions and/or establishments within its State, under Part VIII, other than Federal agencies and establishments and except as provided in paragraphs (b) and (c) of this section:

(1) The appropriate State approving agency will certify and transmit in duplicate direct to the manager of the Veterans' Administration regional office having jurisdiction over the veterans' affairs within the area in which the institution or establishment is located, the name and address of each institution of each establishment which is approved as qualified and equipped to furnish education or training under Part VIII, together with the following:

(i) For training on-the-job courses: The title of the course, the course outline. For establishments offering "other training on the job," the Veterans' Administration will request from the State approving agency the written application of the establishment and the survey report of the State approving agency upon which the approval was based.

(ii) For institutional courses: The title of the course and the description of the course. For institutions subject to the provisions of section 5, Public Law 610, 81st Congress, the Veterans' Administration will request from the State approving agency the written application of the institution and the survey report of the State approving agency upon which the approval action was taken.

(iii) All actions of the State approving agency which modify or cancel prior approvals.

(2) The appropriate State approving agency, or agencies, will transmit direct to the Director, Training Facilities Service, Vocational Rehabilitation and Education, Veterans' Administration Washington 25, D. C., the name and address of each educational institution within the State which has been approved to offer correspondence courses under Part VIII and will indicate the specific course or courses for which the institution has been approved to offer training through correspondence. Likewise, the appropriate State approving agency, or agencies, will furnish the Director, Training Facilities Service, Vocational Rehabilitation and Education, Veterans' Administration, Washington 25, D. C., the names and addresses of any educational institutions offering correspondence courses, approval of which has been withdrawn.

(b) *Approval by Administrator (not including actions under Public Law 610, 81st Cong.).* Authority given the Administrator to approve educational institu-

tions and establishments under paragraph 4, Part VIII, Veterans Regulation 1 (a), as amended, will be exercised only under extraordinary circumstances.

(1) It is the policy of the Administrator not to exercise his authority to approve institutions offering courses of instruction in residence or correspondence study except in those special cases where the State approving agency has withdrawn its approval and the regional office takes appropriate action under paragraph (d) (2) of this section.

(2) In requesting the Administrator's approval of establishments to provide training on the job to veterans under Part VIII, as amended, the manager shall submit to the assistant administrator for vocational rehabilitation and education, central office, through the special assistant to the director, training facilities service for vocational rehabilitation and education, for the area concerned, the following information and material:

(i) A copy of the application of the establishment to the State approving agency prepared in accordance with the provision of paragraph 11 (b) 1 of Part VIII.

(ii) A statement from the State approving agency as to the basis for determining that the establishment was not to be approved and was not qualified and equipped to furnish training under Part VIII, together with a copy of the survey report upon which the State approving agency's determination was based.

(iii) A summary prepared by the regional office which will clearly set forth the justification for the request to the Veterans' Administration, the recommendation of the regional office, and the basis for such recommendation.

(c) *Limitations on the use of educational institutions under Public Law 610, 81st Congress—(1) General.* Under the provisions of section 1, Public Law 610, 81st Congress, the Administrator shall disapprove a course in any institution which has been in operation for a period of less than 1 year immediately prior to the date of enrollment in such course unless such enrollment was prior to August 24, 1949, but this shall not require or permit the disapproval of (i) any course in a public school or other tax-supported school, (ii) any course in an institution which has been in operation for a period of more than 1 year which does not completely depart from the whole character of the instruction previously given by such institution or, (iii) any course in an institution which has been in operation for a period of more than 1 year by reason of a change in the location of such institution from one point to another within the same general locality: *Provided*, That upon the certification of any State approval agency that a new or existing institution is essential to meet the requirements of veterans in such State, the Administrator, in his discretion, may approve such an institution notwithstanding the provisions of this section.

(2) *Institutions and courses in operation less than one year.* Under the provisions of section 1, Public Law 610, 81st Congress, the following is for appli-

cation for courses in institutions which have been in operation for a period of less than 1 year.

(i) Benefits under Part VIII, Veterans Regulation 1 (a), as amended, will not be authorized for any veteran who, on or subsequent to August 24, 1949, commences a course which has been in operation for a period of less than 1 year in either a new or an existing institution, unless such enrollment is in:

(a) An institution of higher learning operated as a public tax-supported or religious or charitable corporation or agency or under the control of a public tax-supported or religious or charitable corporation or agency; or a branch or extension of such institution if the branch or extension is of the same general type as the institution or as the branches or extensions established by the institution prior to August 24, 1949, or

(b) A public or other tax-supported school which is operated under the control and supervision of local, municipal, county, or State boards of education, or

(c) An apprenticeship or other on-the-job training course, or

(d) A course in an institution which has been in operation for a period of more than 1 year, which course although not having been in operation for a period of 1 year, does not depart completely from the whole character of the instruction previously given by the institution. (A course will be considered not to depart from the whole character of instruction previously given by the institution when it is intended to provide training in the same general occupational field as courses previously furnished by the institution for a period of more than 1 year and involves the same or related instructional processes, facilities, and equipment. For example, a course in television servicing does not depart from the whole character of instruction in radio servicing, whereas a course in carpentry does depart from the whole character of instruction provided in a course of automobile mechanics. Each case of a new course commenced by an institution which has been in operation for a period of more than 1 year which is alleged not to depart completely from the whole character of the instruction previously given by the institution will be submitted by the regional office through the special assistant to the director, training facilities service, to the assistant administrator for vocational rehabilitation and education for consideration of approval before action is taken by the regional office to recognize the award of benefits to veterans enrolling in such course.), or

(e) A course given by an institution which, although having moved to a new location in the same general locality (a point within a radius of 25 miles of the original location), or changed ownership or management, remained essentially the same institution with the same courses, and which as now or previously constituted has been in existence and operation more than 1 year, or

(f) A course given by an institution, which course has been established for more than 1 year, notwithstanding the fact that the institution, because of

space limitations, gives the course or courses in classes in another building or buildings in the same city or metropolitan area, or

(g) A course offered or established prior to August 24, 1949, in an institution which as of that date had operated for more than 1 year.

(ii) For the purpose of Public Law 610, 81st Congress, an institution is defined as a school when it operates in one location. A subsidiary branch or extension of an existing school in the same or different general locality is considered to be a separate institution, except in the case of an institution established for more than 1 year which, because of space limitations, gives the course or courses in classes in another building or buildings in the same city.

(iii) An institution is considered to have been in operation 1 year when it has given for 12 calendar months a full schedule of instruction to a minimum of 25 full-time students, or the equivalent thereof in part-time students, for which the school has collected tuition. The new institution must have been in continuous operation for a full 12-month period, including reasonable vacation and holiday periods, and must have provided continuously to a minimum of 25 students, or the equivalent thereof in part-time students, during that full 12-month period, the course or courses of substantially the same length and character as those offered following the 12-month period.

(iv) A course is considered to have been in operation for 1 year when there has been provided a full schedule of instruction for a full 12-month period, including reasonable vacation and holiday periods to a minimum of 25 full-time students or the equivalent thereof in part-time students for which the school has collected tuition.

(3) *Administrator's action upon the certification of any State approving agency that a course in a new or existing institution is essential to meet the requirements of veterans in such State.* Notwithstanding the provisions of subparagraph (2) of this paragraph, benefits under Part VIII, may be authorized for an otherwise eligible veteran who on or subsequent to August 24, 1949, commences a course which has not been in operation for a period of 1 year in a new or existing institution: *Provided*, That the appropriate State approving agency certifies to the Administrator, in accordance with the provisions prescribed in subdivisions (i) through (v) of this subparagraph, that the course in the new or existing institution is essential to meet the requirements of veterans in such State, and the Administrator concurs in the State's certification and thereby authorizes such benefits.

(i) When a State approving agency receives a request for approval from a new or existing institution for a course which has been in operation for a period of less than 1 year and the State approving agency determines that the institution or course is essential to meet the requirements of veterans in that State, the State approving agency will certify its findings to the Administrator.

(ii) The certification of the State approving agency will be submitted in duplicate to the regional office in whose area the institution is located. The certification of the State approving agency must include, but is not limited to, the following:

(a) The school's written application to the State approving agency prepared on the same basis as required under paragraph 11 (e) 1, Part VIII, Veterans Regulation 1 (a) as amended (added by section 5, Public Law 610, 81st Congress).

(b) The determination of the State approving agency that the school has been found upon investigation to have met the criteria set forth in paragraph 11e (2), Part VIII, Veterans Regulation 1 (a) as amended (added by section 5, Public Law 610, 81st Congress), and a copy of the survey report upon which such finding is based.

(c) The determination of the State approving agency that the occupation for which the course is intended to provide training is not crowded in the State where the training is to be given and that existing training facilities are inadequate, together with the basis upon which each of these determinations were made.

(d) The certification of the State approving agency that the school or course is essential to meet the requirements of veterans who are residents of that particular State, together with a statement as to the basis upon which the State approving agency made its determination of essentiality.

(e) Such additional information or materials the State approving agency deems important as a basis for administrative decision.

(iii) Under the provisions of subdivisions (i) and (ii) of this subparagraph, the Administrator, in his discretion, may concur in the State approving agency's certification that a new course in a new or existing institution is essential to meet the requirements of veterans in a particular State. This authority is retained by the Administrator and is not delegated to the managers of field stations. Upon receipt of the certification, in duplicate, from the State approving agency, the regional office will review the material submitted and will forward one copy of it to the director, training facilities service, central office, through the special assistant to the director, training facilities service, for the area, together with the recommendation of the regional office for favorable or unfavorable action by the Administrator and the reasons therefor. The special assistant to the director, training facilities service, will review the file and forward it immediately to central office with his recommendation.

(iv) Upon action by the Administrator, the Veterans' Administration regional office will be promptly notified of such action and the chief, training facilities section, regional office, will advise the State approving agency of the Administrator's action. It will be the responsibility of the State approving agency to notify the school of the Administrator's decision.

(v) Upon receipt by the regional office of notification that the Administrator has concurred with the certification of the State approving agency that a school or course is essential to meet the requirements of veterans in the State, the training facilities section will provide the registration and research section with notification of such action, including information concerning the course or courses to be provided by the school, and the effective date of such action.

(d) *Disapproval by State approving agency.* When the State approving agency determines that a course of instruction in an institution or establishment in which veterans are enrolled under Part VIII is disapproved and, therefore, is removed from the approved list by the State approving agency, appropriate notice, in duplicate, will be provided to the manager of the regional office concerned. Upon receiving such a notice, the training facilities section will request a statement from the State approving agency, through the Veterans' Administration liaison representative, as to the reason or reasons for such action, if not already provided.

(1) Where the removal action of the State approving agency was based upon the failure of an institution to meet the provisions of paragraph 11 (e) 2 of Part VIII, or of the failure of an establishment to meet the provision of paragraph 11 (b) 2 of Part VIII (where such institution or establishment is subject to such provisions), the determination of the State approving agency will be final.

(2) Where the removal action of the State approving agency was based upon reasons other than the failure of the institution to meet the provisions of paragraph 11 (e) 2 of Part VIII, or of the failure of the establishment to meet the provisions of paragraph 11 (b) 2 of Part VIII, regardless of whether such institution or establishment is subject to such provisions, the following is for application:

(i) Where there is evidence which indicates a definite intention and effort on the part of the institution or establishment to correct the inadequacies which necessitated revocation of its approval, and the evidence shows that the institution or establishment has the ability to correct such inadequacies within a reasonable length of time, the manager, upon recommendation of the chief, vocational rehabilitation and education, will set a specific date, not to exceed 60 days from the date of revocation of approval, which date will become the effective date of disapproval unless reapproval is received in the regional office by the expiration date.

(ii) In addition, where exceptional conditions warrant such action, the manager will submit a full report to the assistant administrator for vocational rehabilitation and education, central office, requesting authority to continue subsistence allowances and payments, if any, for a specified period, beyond the 60-day period.

(3) In the event that the institution or establishment which has been disapproved by the State approving agency is also approved for training under Part VII, the manager will determine whether

the Veterans' Administration is to revoke its approval of the institution or establishment. If such action is taken, each Part VII veteran in training therein will be notified of such action and every effort will be made by the regional office to effect a prompt transfer of each veteran to another institution or establishment offering the same course of training, so that each Part VII veteran may be continued in a training status without interruption.

(e) *Limitations concerning educational institutions or establishments which have excess enrollment.* In the case of each school operated for profit which is subject to the provisions of section 5, Public Law 610, 81st Congress, the State approving agency is required to certify to the Veterans' Administration the maximum number of students authorized to be trained in each approved course in each school at any one time. In addition, for any other type of school (those profit or nonprofit schools not affected by section 5, Public Law 610, 81st Cong.), the State approving agency may set a limitation on the number of approved trainees in an approved course and certify such data to the Veterans' Administration. Similarly, the State approving agency may set a limitation on the number of approved trainees for each objective in a job training establishment and certify such data to the Veterans' Administration. Where the institution has trainees in a course in excess of the number for which the course was approved by the State approving agency, the institution has violated the conditions under which approval was granted. Likewise, where a job-training establishment has trainees in a job objective in excess of the number for which the objective was approved by the State approving agency, the establishment has violated the conditions under which approval was granted. The Veterans' Administration will take immediate action to notify the State approving agency of the enrollment in excess of its approval and request that the Veterans' Administration be informed at the earliest practicable date as to the action of the State approving agency. When the State approving agency determines that a course of instruction in an institution or establishment in which veterans are enrolled under Part VIII is disapproved, the provisions of paragraph (d) of this section are for application. In addition, in view of the question of payment for tuition, fees, etc., where enrollment in an approved course in an educational institution is found to be in excess of the number specified in the State's approval and the contract (and retroactive reapproval is not made by the State), any subsistence or tuition paid for such excess enrollment subsequent to the effective date of this section (May 1, 1951) shall constitute a liability of the school and shall be recovered by offsetting sums against amounts, if any, otherwise payable to it, or as otherwise authorized by law.

9. Section 21.419 is amended to read as follows:

§ 21.419 *Relation to State approving agency.* "No department, agency, or

officer of the United States, in carrying out the provisions of this part, shall exercise any supervision or control, whatsoever, over any State educational agency, or State apprenticeship agency, or any educational or training institution. * * * (par. 8, Part VIII, Veterans Regulation 1 (a), as amended (38 U. S. C. ch. 12)). Therefore, no supervision or control may be exercised by any representative of the Veterans' Administration over any State approving agency. In all dealings with State approving agencies, Veterans' Administration personnel will refrain from any intimation which may be construed as an attempt to supervise or control the agency.

(a) Cooperation, when requested, will be given State approving agencies by Veterans' Administration regional office personnel wherever possible. Such information as may be desired by the State approving agency concerning any educational or training institution and any standards being used in connection with selecting training facilities under Public Law 16, 78th Congress, will be supplied upon request. It must not be assumed by the State approving agency, however, that the Veterans' Administration will be responsible for approving such institutions under Public Law 346, 78th Congress, as amended.

(b) Full information concerning the inadequacies of any Part VIII institution or establishment approved by the State approving agency which has been called to the attention of the regional office will be immediately transmitted to the training facilities section for routing to the State approving agency, through the Veterans' Administration liaison representative, for investigation. Upon investigation at the institution or establishment by a qualified representative of the State approving agency, the State approving agency will be requested to submit a report thereof, in duplicate, to the manager of the regional office. A copy of such report will be transmitted to the director, training facilities service, central office.

(1) Where the State approving agency's investigation report indicates that the institution or establishment is qualified or equipped to offer education or training under Part VIII despite the charges of inadequacies, the determination of the State approving agency will be final. (However, this does not mean that payments will continue to be made to such school notwithstanding fraud.)

(2) Where the State approving agency's investigation report indicates that the institution or establishment is not now qualified or equipped to offer education or training under Part VIII, the State approving agency is expected to inform the regional office of such condition and of the action taken thereon, together with the effective date of such action. In such cases, § 21.418 (d) (1) and (2) is for application.

(Sec. 2, 46 Stat. 1016, sec. 7, 48 Stat. 9, sec. 2, 57 Stat. 43, as amended, sec. 400, 58 Stat. 287, as amended; 38 U. S. C. and Sup. 11a, 701, 707, ch. 12 note. Interpret or apply secs. 3, 4, 57 Stat. 43, as amended, secs. 300, 1500-1504, 1506, 1507, 58 Stat. 286, 300, as amended; 38 U. S. C. and Sup. 693g, 697-697d, 697 f, g, ch. 12 note)

This regulation is effective May 1, 1951.

[SEAL]

O. W. CLARK,
Deputy Administrator.

[F. R. Doc. 51-4981; Filed, Apr. 30, 1951;
8:53 a. m.]

TITLE 39—POSTAL SERVICE

Chapter I—Post Office Department

PART 3—MISCELLANEOUS PROVISIONS RELATING TO THE DEPARTMENT AND THE POSTAL SERVICE

DAMAGE TO PERSON OR PROPERTY BY POSTAL OPERATION

In § 3.5 *Damage to person or property by postal operations* (39 CFR 3.5), subparagraph (2) of paragraph (n) is rescinded.

(R. S. 161, 396, secs. 304, 309, 42 Stat. 24, 25; 5 U. S. C. 22, 369)

[SEAL]

V. C. BURKE,
Acting Postmaster General.

[F. R. Doc. 51-4981; Filed, Apr. 30, 1951;
8:48 a. m.]

TITLE 50—WILDLIFE

Chapter I—Fish and Wildlife Service, Department of the Interior

Subchapter E—Alaska Wildlife Protection

PART 46—TAKING ANIMALS, BIRDS, AND GAME FISHES

MISCELLANEOUS AMENDMENTS

Basis and purposes. Investigations by the Fish and Wildlife Service and the Alaska Game Commission and personal observations of citizens and agencies within Alaska indicate that changing conditions within the Territory, including changes in both human and wildlife populations, still require further protection to wildlife in some instances and permit some relaxation of regulatory protection in other instances. Following the public meetings held at Juneau and elsewhere in the Territory on proposed regulation amendments the Commission has recommended the changes herein to conserve the wildlife resources of Alaska and still permit such utilization thereof as is consistent with the preservation of breeding stocks of game and fur animals, birds, and game fishes.

Having taken into consideration the said observations, investigations, proposals, and recommendations, I have determined that the following amendments of existing regulations will effectuate the purposes of the Alaska Game Law:

1. Sections 46.21 and 46.56 are amended to read as follows:

§ 46.21 *General provisions.* No person shall take, possess, or transport game animals, wild fur animals (except wolves, coyotes and wolverines), game birds, or game fishes, or purchase or sell wild fur animals or parts thereof, except as provided in §§ 46.81 to 46.87, inclusive, nor act as a guide in the Territory unless he is in possession of a valid license bearing his signature written in ink on the face thereof (if he is required by the Alaska Game Law or regulations of the Commis-

sion thereunder to have such a license), and shall have his license on his person when taking such animals, birds or game fish, or when acting as a guide and shall produce it for inspection by any enforcement agent or other person requesting to see it.

§ 46.56 *General provisions.* Each fur dealer, including Indian or Eskimo cooperative stores operated exclusively by and for native Indians and Eskimos, and stores operated by missions exclusively for native Indians or Eskimos, at all reasonable hours shall allow any member of the Commission, any enforcement agent, or any authorized employee of the United States Department of the Interior to enter and inspect the premises where operations are being carried on under the Alaska Game Law and the regulations thereunder, and to inspect the books and records relating thereto.

2. A new section designated as § 46.59 is added as follows:

§ 46.59 *Taxidermists.* No person shall receive and possess, or transport any dead game or fur bearing animal, game bird, or game fish for processing, stuffing or mounting unless he keeps a detailed and accurate record of the name, address, and license number of the person from whom such animal, bird, fish, or part thereof was received, and such records, as well as the premises where the business of processing, stuffing, or mounting is carried on shall, at all reasonable hours, be open to inspection by any member of the Commission or enforcement agent or any authorized employee of the United States Department of the Interior.

3. Sections 46.65, 46.100, 46.101, 46.103 to 46.108 inclusive, 46.110, and 46.126 are amended to read as follows:

§ 46.65 *Export by resident.* No resident shall export from the Territory any game animal or game bird, or part thereof, except in accordance with the terms of an export permit issued under the direction of the Executive Officer of the Commission. Such permit shall be obtained upon payment of the required fee from any Fish and Wildlife Service enforcement agent and from collectors of customs designated by the Commission, and the shipping tags furnished therewith shall be securely attached on the outside of each package in the shipment by the shipper at the point of origin and accompany it to final destination.

§ 46.100 *General provisions.* The animals, birds, and game fishes listed in §§ 46.100 to 46.113, inclusive, §§ 46.126 to 46.135, inclusive, §§ 46.140 to 46.142, inclusive, §§ 46.150 and 46.151, and §§ 46.155 and 46.156, but none other, may be taken in the open seasons (dates inclusive), by the methods and means, in the areas, and in numbers not exceeding the respective daily bag and seasonal bag limits, or possession limits prescribed in §§ 46.103 to 46.113, inclusive, §§ 46.129 to 46.135, inclusive, §§ 46.142 and 46.143, §§ 46.151 and 46.156, but not at any other time, by any other method, aid, or means, nor in any other areas or numbers: *Provided*, That no birds or animals may be

taken by shooting from, on, or across or within 33 feet of the center line of any highway; nor, may any big game animal, except black bear, be taken by shooting from within the one-quarter mile area on each side of the Alaska Railroad, or any public highway, or within the one mile area on each side of any public highway on the Kenai Peninsula.

§ 46.101 *Methods and means.* May be taken only with a shotgun (not larger than No. 10 gauge and not capable of holding more than three shells), rifle or pistol using center fire cartridges only, but not with aid or use of a dog, machine or submachine gun, set gun of any description, bow and arrow, or spear, pit, deadfall, fire, jacklight, searchlight, or other artificial light, two-way radio communications or artificial salt licks, or from or by means, or aid, of a motor vehicle, aircraft, steam or power launch, or any boat except that propelled by paddle, oars, or pole, nor while such animals are swimming; *Provided*, That hares and rabbits may be taken by aid of a dog, bow and arrow, and by snares not larger than No. 1, rifles and pistols using rim fire cartridges: *Except and provided*, That the taking of hare and rabbits and game birds in the Anchorage area as described in § 46.193 is permitted by use of bow and arrow or shotgun only: *And provided further*, That no aircraft shall be used for the purpose of driving, circling, molesting, spotting, or in aiding in the taking of big game animals except as a means of transportation between a settlement or point of outfitting and a camp site on which a camp must be erected and established prior to hunting: *And provided further*, That no helicopter shall be used for the purpose of transporting any big game animal nor may it be used as a means of transportation in any manner connected with taking of such animals.

§ 46.103 *Deer.* Bucks (with antlers not less than 3 inches above the top of the skull).

East of longitude 138° W. (except in the Sullivan Island-Talya, area, as described in § 46.194), September 1 to November 15. Limit, by a resident, 2 a season; by a non-resident, 1 a season. West of longitude 138° W. (except on the Kodiak-Afognak Island group, as described in § 46.194), September 15 to October 15. Limit, 1 a season.

§ 46.104 *Moose.* Bulls (with forked horn or larger).

East of longitude 138° W., September 15 to October 14. Limit, 1 a year. On the Kenai Peninsula, September 1 to September 20. Limit, 1 a year. Elsewhere west of longitude 141° W. (except in the Copper River Delta, Turnagain Arm, Northwest Arctic Slope and Alaska Peninsula areas as described in §§ 46.195 to 46.198, inclusive), September 1 to September 20 and December 1 to December 10. Limit, 1 a year. In addition not exceeding 75 bull moose may be taken from December 11 through December 23 in that portion of the Palmer area west of Knik Arm and the Matanuska River under permit issued by the Commission pursuant to § 165.3.

There shall be no open season between meridians 138° W. and 141° W. longitude.

§ 46.105 *Caribou.* (Except calves.)

South of a line formed by the Alaska Range and Ahklun Mountains from the Canadian

border on the east to Cape Newenham on the west (but not in the Alaska Peninsula and Mt. Sanford areas as described in §§ 46.198 and 46.199), September 1 to September 30 only. Limit, 1 a year. In the area bounded by the Alaska Range and Ahklun Mountains on the south and the Arctic Circle on the north (but not in the Mt. Sanford and Steese Highway areas as described in §§ 46.199 and 46.200), September 1 to October 15 and December 1 to December 10. Limit, 1 a year. North of the Arctic Circle, August 20 to February 28. Limit, 3 a year.

§ 46.106. *Elk*. In the Territory, no open season.

§ 46.107. *Mountain goat*. (Except kids.)

East of longitude 138° W. (but not on Chichagof Island in Southeastern Alaska), August 20 to November 15. Limit, by a resident, 2 a season; by a nonresident, 1 a season. West of longitude 138° W. (but not in the Sheep Mountain and Day Harbor areas as described in §§ 46.201 and 46.202, or on Kodiak Island), September 1 to October 31. Limit, in the drainage to Prince William Sound, east of longitude 148° W., by a resident, 2 a season; by a nonresident, 1 a season; elsewhere, 1 a season. (NOTE: See § 46.68 regarding retaining horns for identity of goats.)

§ 46.108. *Mountain sheep*. (Rams with $\frac{3}{4}$ curl or larger.)

In the Territory (except on the Kenai Peninsula, the drainage into Lake Clark above Nondalton, and in the Sheep Mountain, Tanana Hills-White Mountains and Mentasta Pass areas as described in §§ 46.202, 46.203 and 46.204), August 20 to August 31; *Provided*, That hunting for sheep in the Talkeetna-Chugach Mountains controlled areas, as stated in § 165.1, shall be by permit only and in accordance with regulations of the Commission stated in that section. Limit, 1 a year.

§ 46.110. *Bear*. (Large brown and grizzly.)

In the Territory, but not in the Thayer Mountain or Pack Creek areas as described in §§ 46.205 and 46.206, September 1 to June 20. Limit, on the Kodiak-Afognak Island group and in the Alaska Peninsula area as described in §§ 46.194 and 46.198, a year. Elsewhere in the Territory, 2 a year.

§ 46.126. *Methods and means*. May be taken by any means, except by means, aid or use of a set gun, a shotgun, artificial light of any kind, a steel bear trap or other trap with jaws having a spread exceeding 9 inches, poison, a dog (except wolves and coyotes in Fur Districts 5, 6, 7, and 8), a fish trap or net, or by setting any trap or snare within 25 feet of a beaver home or den or within 100 feet of a fox den, or by use of smoke or chemicals; or by destroying or disturbing homes, houses, dens, dams, or runways of such animals: *Provided*, That mink and otter may be taken only by means of a steel trap or snare and that beaver may be taken only by means of a steel trap or snare and by persons over the age of 11 years: *And provided further*, That snares larger than No. 1 are prohibited on the Kenai Peninsula, except in the taking of beaver, and that wolves and coyotes may be killed at any time by means of a rifle, shotgun, or pistol, by any person permitted to carry firearms: *And provided further*, That no aircraft shall be used in taking fur animals, other than polar bear, except as a

means of transportation between a settlement or point of outfitting and a single base camp, and except in the taking of wolves and coyotes by authorized predator control agents or under authority of a permit: *And provided further*, That no helicopter shall be used for the purpose of taking fur animals, including polar bear, or for transporting any such animals.

4. A new section designated as § 46.128 is added as follows:

§ 46.128. *Permits to take wolves, coyotes and wolverines during closed season on other fur animals*. During the closed season on mink, land otter, weasel, fox, lynx, and marten, in the respective fur districts, no person shall set, maintain, or attend traps for wolves, coyotes, or wolverines without first procuring a permit, issuable at the discretion of the Commission, authorizing him to do so. Applications for such permit shall be addressed to the nearest Fish and Wildlife Service field office and shall contain a statement of the nature and extent and locality of the proposed operation and the species of animals to be taken.

5. Sections 46.129 to 46.132 inclusive, and 46.134 are amended to read as follows:

§ 46.129. *Seasons for mink and land otter*.

Fur District 1: December 16 to January 15. No limit.

Fur District 2 (except on the Kenai Peninsula and in the drainage into Prince William Sound), 3, 4, 5, 6, 7, and 8: November 16 to January 31. No limit.

§ 46.130. *Seasons for fox, lynx, and weasel (ermine)*.

Fur District 1: December 16 to January 15. No limit.

Fur District 2 (except on the Kenai Peninsula and in the drainage into Prince William Sound), 3, 4, 5, 6, 7, and 8: November 16 to January 31. White fox: December 1 to March 15; *Provided*, That any fox may be killed at any time when molesting or about to molest domestic fowl or animals. No limit.

§ 46.131. *Seasons for muskrat*.

Fur District 1: No open season.

Fur District 2 (except on the Kenai Peninsula and in the drainage into Prince William Sound), 3, 4, 6, and 7: November 16 to May 31. No limit.

Fur District 5: North of the Unalakleet River, November 16 to June 7, and south of the Unalakleet River, November 16 to May 31. No limit.

Fur District 8: November 16 to June 7. No limit.

§ 46.132. *Seasons for beaver*.

Fur District 1: No open season.

Fur District 2 (except in the drainage into Prince William Sound and within a strip one-half mile wide on each side of the Copper River Road from Eyak Bridge to Mile 15): February 1 to March 31. Limit, 10 a season.

Fur District 3: February 1 to March 31. Limit, 10 a season.

Fur District 4 (except in the drainage of the Kvichak River from Iliamna Lake to a line between the north banks of the mouths of the Alagnak River and Bear Creek): February 1 to March 31. Limit, 10 a season.

Fur District 5 (in the Kobuk River drainage only): February 1 to March 31. Limit, 10

a season. (No open season in the remainder of Fur District 5.)

Fur District 6 (except in the Clearwater area as described in § 46.209 or in the Chena River and its tributary sloughs from its confluence with the Little Chena River to the Tanana River): February 1 to March 31. Limit, 10 a season.

Fur District 7: February 1 to March 31. Limit, 10 a season.

§ 45.134. *Seasons for marten*.

Fur District 1: No open season.

Fur District 2 (except on the Kenai Peninsula and in the drainage into Prince William Sound), 3, 4, 5 (except in the Kobuk and Selawik River drainages), 6 and 7: November 16 to January 31. No limit.

6. A new section designated as § 46.144 is added as follows:

§ 46.144. *Migratory Bird Hunting Stamp (Duck Stamp)*. No person over 16 years of age may take migratory waterfowl unless at the time of such taking he has on his person an unexpired Federal Migratory Bird Hunting Stamp (Duck Stamp) validated by his signature written across the face thereof in ink, as required by the Migratory Bird Hunting Stamp Act of March 16, 1934, as amended.

7. Sections 46.151, 46.155, 46.156, 46.172, 46.175, 46.189, 46.193, 46.194, 46.195, 46.198, and 46.200 are amended to read as follows:

§ 46.151. *Closed areas*. No nongame bird may be taken at any time in any national park, monument, or posted national forest area, nor in any of the areas described in §§ 46.168 to 46.171, inclusive, and in § 46.187.

§ 46.155. *Methods and means*. May be taken by angling with a line held in the hand or attached to a rod so held, but each line shall at no time have attached to it more than two flies or hooks, nor more than one plug, spoon, or spinner: *Provided*, That the use of snag or gang hooks is prohibited. *Provided further*, That only artificial lures may be used in Kenai River from the outlet of Skilak Lake to a point 200 yards below the outlet of Moose River. Lake trout and Dolly Varden trout may be taken by use of net, trap or seine in the glacial waters of Trail, Kenai, Skilak and Tustumena Lake on the Kenai Peninsula and in all drainages into the Arctic Ocean north of Cape Krusenstern, and in salt water; but no game fish may be taken by any means within 500 feet of any operating fish weir or fish ladder.

§ 46.156. *Seasons and limits*. Rainbow, steelhead, cutthroat, eastern brook and Dolly Varden trout, Mackinaw or lake trout, and grayling.

Dewey Lake near Skagway and Salmon Creek Reservoir near Juneau, May 15 to September 30.

Davidof, Plotnikof, Khvostof, and Rezunof Lakes on Baranof Island, July 1 to March 15.

The drainages of Cottonwood, Fish, Fire, and Wolverine Creeks in the Matanuska Valley, Nancy Lake and outlet to a point one mile below the lake, all of the Kenai Peninsula, June 1 to March 15.

Elsewhere, no closed season. Except, that lower Russian River shall be closed to all fishing: *And provided further*, That fishing is prohibited in the Territory in all waters where game fish planting or restocking is

being conducted, whenever such waters are so designated by appropriate posted signs.

Limits. In the Territory (except in Katmai National Monument and Mt. McKinley National Park), daily limit, 15 fish or 15 pounds and 1 fish, except in the drainages to Cook Inlet, Bristol Bay and Clearwater Creek above Big Delta, where the limit shall be 10 fish or 10 pounds and 1 fish. Possession limit east of Cape Spencer, 2 daily bag limits; elsewhere, one daily bag limit in possession; *Provided*, There shall be no limit on Dolly Varden trout in salt water or in the drainages into Bristol Bay and in streams of the Second Judicial Division (except the Nome, Snake, Flambeau, and Eldorado Rivers).

NOTE: In Katmai National Monument, fishing is permitted in accordance with National Park Service regulations—see 36 CFR 20.46. In Mt. McKinley National Park, consult local National Park Service regulations.

(See also §§ 46.61 and 46.72 and §§ 46.81 to 46.87, covering transportation, possession and sale.)

§ 46.172 *Charley Creek.* All of the drainage of Charley Creek, also known as the Kandik River, from the Canadian boundary to the mouth of Judge Creek, approximately 14 miles above the Yukon River.

§ 46.175 *Chestochina River.* All of the drainage of the Chestochina River upstream from and including the Middle Fork in Fur District 6.

§ 46.189 *Shoemaker Bay.* Embracing that portion of Wrangell Island draining into Zimovia Strait from Polk Point to Chichagof Peak. The southern boundary shall be a line from Chichagof Peak to the extreme southern end of Zimovia Highway. (Closed on all game animals and beaver).

§ 46.193 *Anchorage.* All of the drainage on the east and south shores of Turnagain and Knik Arms between Potter and the Knik River Highway bridge. (Closed to all hunting except for goats and sheep; and for hare, rabbit and game birds with bow and arrow and shotgun, only).

§ 46.194 *Kodiak-Afognak Island group; Sullivan Island-Tatya area.* All of the islands in the Kodiak-Afognak Island group, and in all of the drainage into Lynn Canal north of the latitude of Pt. Sherman in Southeastern Alaska. (Closed on deer) (reduced limit on bear on Kodiak-Afognak Islands).

§ 46.195 *Copper River Delta area.* Beginning at Point Whitedshed, thence north and east along the coast to the head of Orca Bay (also known as Nelson Bay), and the mouth of Rude River; thence along the easterly bank of said river to its headwaters; thence easterly to the head of Childs Glacier; thence down the center line of said glacier to the center of the C. R. & N. W. Railway bridge across the Copper River; thence up the center line of Miles Glacier to the summit of Mt. Hawkins; thence along the summit of the Chugach Range to Mt. St. Elias; thence southwesterly to the head of Icy Bay; thence westerly along the coast of the Gulf of Alaska to Point Whitedshed, the point of beginning. (Closed on moose).

§ 46.193 *Alaska Peninsula.* South and west of Naknek River, Naknek Lake, and the Katmai National Monument.

(Closed on moose and caribou; reduced limit on bear).

§ 46.200 *Steese Highway.* The area lying within 5 miles of the west side of the Steese Highway between Mileposts 84 and 89 on 12 Mile Summit, and between Mileposts 102 and 112 on Eagle Summit; and the area lying within 20 miles of the east side of the Steese Highway between Mileposts 70 (Faith Creek) and 112. (Closed on caribou).

(Sec. 9, 57 Stat. 506; 48 U. S. C. 198)

These amendments shall become effective on July 1, 1951.

MASTIN G. WHITE,

Acting Secretary of the Interior.

APRIL 24, 1951.

[F. R. Doc. 51-4944; Filed Apr. 30, 1951; 8:45 a. m.]

Chapter III—International Regulatory Agencies (Fishing and Whaling)

Subchapter A—International Fisheries Commission

PART 301—PACIFIC HALIBUT FISHERIES

Regulations of the International Fisheries Commission adopted pursuant to the Pacific Halibut Fishery Convention between the United States of America and the Dominion of Canada, signed January 29, 1937.

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| Sec. | Regulatory areas. |
| 301.1 | Limit of catch in each area. |
| 301.2 | Length of closed season. |
| 301.3 | Issuance of licenses and conditions limiting their validity. |
| 301.4 | Retention of halibut taken with other fish under permit. |
| 301.5 | Issuance of permits and conditions limiting their validity. |
| 301.6 | Statistical return by vessels. |
| 301.7 | Statistical return by dealers. |
| 301.8 | Closed small halibut grounds. |
| 301.9 | Dory gear prohibited. |
| 301.10 | Nets prohibited. |
| 301.11 | Retention of tagged halibut. |
| 301.12 | Responsibility of master. |
| 301.13 | Supervision of unloading and weighing. |
| 301.14 | |

AUTHORITY: §§ 301.1 to 301.14 issued under Art. III, 50 Stat. Part 2, 1937.

§ 301.1 *Regulatory areas.* Convention waters which include the territorial waters and the high seas off the western coasts of Canada and the United States of America including the southern as well as the western coasts of Alaska, shall be divided into the following areas, all directions given being magnetic unless otherwise stated.

(a) Area 1A shall include all convention waters southeast of a line running northeast and southwest through Cape Blanco Light, as shown on Chart 5952, published in February 1935, by the United States Coast and Geodetic Survey, which light is approximately latitude 42°50'14" N., longitude 124°33'45" W.

(b) Area 1B shall include all convention waters between Area 1A and a line running northeast and southwest through Willapa Bay Light on Cape Shoalwater, as shown on Chart 6185, published in July 1939, by the United States Coast and Geodetic Survey, which light is ap-

proximately in latitude 46°43'17" N., longitude 124°04'15" W.

(c) Area 2A shall include all convention waters off the coasts of the United States of America and of Alaska and of the Dominion of Canada between Area 1B and a line running through the most westerly point of Glacier Bay, Alaska, to Cape Spencer Light as shown on Chart 8304, published in June 1940, by the United States Coast and Geodetic Survey, which light is approximately latitude 58°11'57" N., longitude 136°38'18" W., thence south one-quarter east and is exclusive of Area 2B and Area 2C and of the nursery areas closed to all halibut fishing in § 301.9.

(d) Area 2B shall include all convention waters in the southern part of Hecate Straits off the coast of British Columbia within the following boundary: from the eastern extremity of Cumshewa Head on Moresby Island, approximately latitude 53°02'00" N., longitude 132°36'20" W., to the northern extremity of the second largest island of the Moore Islands group, approximately latitude 52°40'05" N., longitude 129°25'32" W.; thence to the northern extremity of Conroy Island, approximately latitude 52°32'05" N., longitude 129°24'15" W.; thence to McInnes Island Light on McInnes Island, approximately latitude 51°15'45" N., longitude 128°43'22" W.; thence southwest by south approximately 99 miles to a point approximately latitude 51°28'55" N., longitude 131°00'56" W.; thence true north through Cape St. James Light to a point on the southern end of Kunghit Island, approximately latitude 51°56'42" N., longitude 131°00'54" W.; thence along the eastern shore of Kunghit Island to Moore Head, approximately latitude 52°09'02" N., longitude 131°03'00" W.; thence to Point Langford, approximately latitude 52°09'48" N., longitude 131°02'36" W., on Moresby Island; thence along the eastern shore of Moresby Island to the point of origin on Cumshewa Head. The point on Cumshewa Head shall be determined from Chart 294, as published May 1941 by the Department of Mines and Resources, Ottawa; the points on Moore Islands and McInnes Island shall be determined from Chart 3726, as published August 1942 by the Department of Mines and Resources, Ottawa; and the points on St. James Island, Kunghit Island and Moresby Island shall be determined from Chart 3853, as published June 1949 by the Department of Mines and Resources, Ottawa, provided that the duly authorized officers of the Dominion of Canada may at any time place a plainly visible mark or marks at any point or points as nearly as practicable on the boundary line defined herein, and such marks shall thereafter be considered as correctly defining said boundary line defined herein.

(e) Area 2C shall include all convention waters off the coast of southeastern Alaska within the following boundary: from southern extremity of Cape Ad-dington, Noyes Island, latitude 55°26'11" N., longitude 133°49'12" W., to the southern extremity of Granite Point, approximately latitude 55°18'57" N., longitude 133°41'25" W., on Baker Island; thence along the southern shore of Baker Island to Cape Bartolome, ap-

proximately latitude 55°14'13" N., longitude 133°36'42" W.; thence to Cape Augustine, approximately latitude 54°56'56" N., longitude 133°09'58" W., on Dall Island; thence along the shore of Dall Island to Point Cornwallis, approximately latitude 54°42'03" N., longitude 132°52'30" W.; thence southwest fifty miles to a point approximately latitude 54°27'20" N., longitude 132°14'10" W.; thence northwest fifty-three miles to a point approximately latitude 55°17'43" N., longitude 134°40'00" W.; thence northeast to the point of origin on Cape Addington. The boundary lines herein indicated shall be determined from Chart 8152 as published March 1933 by the United States Coast and Geodetic Survey, Washington, D. C., except that the points on Cape Addington, Granite Point and Cape Bartolome shall be determined from Chart 8158, as published September 1941 by the United States Coast and Geodetic Survey, Washington, D. C., and the point on Cape Augustine shall be determined from Chart 8148, as published June 1925 by the United States Coast and Geodetic Survey, Washington, D. C., and the point on Point Cornwallis shall be determined from Chart 8146 as published February 1925 by the United States Coast and Geodetic Survey, Washington, D. C., provided that the duly authorized officers of the United States of America may at any time place a plainly visible mark or marks at any point or points as nearly as practicable on the boundary line defined herein, and such mark or marks shall thereafter be considered as correctly defining said boundary.

(f) Area 3 shall include all the convention waters off the coast of Alaska that are between Area 2A and a straight line running from the light on Cape Kabuch at the head of Ikatan Bay as shown on Chart 8701 published in February 1943, by the United States Coast and Geodetic Survey which light is approximately latitude 54°49'03" N., longitude 163°21'42" W., thence to Cape Sarichef Light at the western end of Unimak Island as shown on Chart 8860 published in December 1942, (12th Edition) by the United States Coast and Geodetic Survey which light is approximately latitude 54°36'00" N., longitude 164°55'45" W., thence true west.

(g) Area 4 shall include all convention waters in Bering Sea which are not included in Area 3.

§ 300.2 Limit of catch in each area.

(a) The catch of halibut to be taken during the halibut fishing season of the year 1951 from Area 2A shall be limited to approximately 25,500,000 pounds of salable halibut, and from Area 3 to approximately 28,000,000 pounds of salable halibut, and from Area 4 to approximately 500,000 pounds of salable halibut, the weights in each or any such limit to be computed as with heads off and entrails removed.

(b) The catch of halibut to be taken from all areas during the halibut fishing season of the year 1951 shall also be limited to halibut which with the head on are 26 inches or more in length as measured from the tip of the lower jaw to the extreme end of the middle of the tail or to halibut which with the head

off and entrails removed are 5 pounds or more in weight, and the possession of any halibut of less than the above length or the above weight, according to whether the head is on or off, by any vessel or by any master or operator of any vessel or by any person, firm or corporation, is prohibited.

(c) The International Fisheries Commission shall as early in the said year as is practicable determine the date on which it deems each limit of catch defined in paragraph (a) of this section will be attained, and the limit of each such catch shall then be that which shall be taken prior to said date, and fishing for or catching of halibut in the area or areas to which such limit applies shall at that date be prohibited until after the end of the closed season as defined and modified in § 301.3, except as provided in § 301.5 and in Article I of the Convention, and provided that if it shall at any time become evident to the International Fisheries Commission that the limit will not be reached by such date, it may substitute another date.

§ 301.3 Length of closed season. (a) Under the authority of Article I of aforesaid Convention the closed season as therein defined shall be modified in Areas 1A, 1B, 2A, 3, and 4 so as to end at 12 midnight of the 30th day of April of the year 1951 and to begin at 12 midnight of the 30th day of November unless an earlier date is determined upon for any area under the provisions of paragraph (b) of this section and shall be modified in Areas 2B and 2C so as to end at 12 midnight of the 25th day of July and to begin at 12 midnight of the 4th day of August.

(b) Under authority of Article I of the Convention, the closed season as therein defined shall begin in Areas 2A, 3 and 4 on the dates on which their limits are reached as provided in paragraph (c) of § 301.2 and the closing of such area or areas shall be taken to have been duly approved unless before the said date either the President of the United States of America or the Governor General of Canada shall have signified his disapproval (the burden of proving any such signification being upon the person alleging it), and provided that the closing date of Area 2A or of Area 3, whichever shall be later, shall apply to Areas 1A and 4, unless Area 4 shall have been previously closed under this section of these regulations, and that the closing date of Area 2A shall apply to Area 1B.

(c) Nothing contained in the regulations in this part shall prohibit the fishing for species of fish other than halibut or prohibit the International Fisheries Commission from conducting fishing operations as provided for in Article I of the Convention.

§ 300.4 Issuance of licenses and conditions limiting their validity.

(a) All vessels of any tonnage which shall fish for halibut in any manner or hold halibut in possession in any area, or which shall transport halibut otherwise than as a common carrier documented by the Government of the United States or of Canada for the carriage of freight, must be licensed by the International Fisheries Commission, provided that vessels

of less than five net tons or vessels which do not use set lines need not be licensed unless they shall require a permit as provided in § 301.5.

(b) Each vessel licensed by the International Fisheries Commission shall carry on board at all times while at sea the halibut license thus secured whether it is validated for halibut fishing or endorsed with a permit as provided in § 301.6 and this license shall at all times be subject to inspection by authorized officers of either of said Governments or by representatives of the International Fisheries Commission.

(c) The halibut license shall be issued without fee by the customs officers of either of said Governments or by representatives of the International Fisheries Commission or by fishery officers of either of said Governments at places where there are neither customs officers nor representatives of the International Fisheries Commission. A new license may be issued by the officer accepting statistical return at any time to vessels which have furnished proof of loss of the license form previously issued, or when there shall be no further space for record thereon, providing the receipt of statistical return shall be shown on the new form for any halibut or other species taken during or after the voyage upon which loss occurred. The old license form shall be forwarded in each case to the International Fisheries Commission.

(d) The halibut license of any vessel shall be validated before departure from port for each halibut fishing operation for which statistical returns are required. This validation of a license shall be by customs officers or by fishery officers of either of said Governments when available at places where there are no customs officers and shall not be made unless the area in which the vessel will fish is entered on the license form and unless the provisions of § 301.7 have been complied with for all landings and all fishing operations since issue of the license, provided that if the master or operator of any vessel shall fail to comply with the provisions of § 301.7, the halibut license of such vessel may be validated by customs officers or by fishery officers upon evidence either that there has been a judicial determination of the offense or that the laws prescribing penalties therefor have been complied with, or that the said master or operator is no longer responsible for, nor sharing in, the operations of said vessel.

(e) The halibut license of any vessel fishing for halibut in Area 1A as defined in § 301.1 (a) regulations after the closure of Areas 1B and 2A must be validated at a port or place within Area 1A prior to each such fishing operation.

(f) No halibut license shall be validated for departure for halibut fishing in Areas 1A or 1B or 2A before midnight of the 27th day of April; or for departure for halibut fishing in Areas 2B and 2C before midnight of the 23rd day of July; or for departure for halibut fishing in Areas 3 or 4 from any port or place outside Areas 3 or 4 before midnight on the 26th day of April or from any port or

place within Areas 3 or 4 before midnight of the 28th day of April.

(g) No halibut license shall be valid for halibut fishing in more than one area, as defined in § 301.1, during any one trip nor shall it be revalidated for halibut fishing in another such area while the vessel has any halibut on board.

(h) The halibut license shall not be valid for halibut fishing in any area closed to halibut fishing or for the possession of halibut in any area closed to halibut fishing except while in actual transit to or within a port of sale.

(i) The halibut license shall not be valid for halibut fishing in any area while a permit endorsed thereon is in effect, nor shall it be validated while halibut taken under such permit is on board.

(j) The halibut license of any vessel when validated for halibut fishing in Area 3 shall not be valid for the possession of any halibut in Areas 2A, 2B or 2C if said vessel is in possession of baited gear more than 25 miles from Cape Spencer Light, Alaska; and the halibut license of any vessel when validated for halibut fishing in Area 2B or Area 2C shall not be valid for the possession of any halibut in Area 2A if said vessel is in possession of baited gear more than 20 miles by navigable water route from the boundaries of the respective areas.

(k) No person on any vessel which is required to have a halibut license under paragraph (a) of this section shall fish for halibut or have halibut in his possession, unless said vessel has a valid license issued and in force in conformity with the provisions of this section.

§ 301.5 *Retention of halibut taken with other fish under permit.* (a) There may be retained for sale on any vessel which shall have a permit as provided in § 301.6 such halibut as is caught incidentally to fishing by that vessel in any area after it has been closed to halibut fishing under § 301.2 or § 301.3 with set lines (of the type commonly used in the Pacific Coast halibut fishery) for other species, not to exceed at any time one pound of halibut for each seven pounds of salable fish, actually utilized, of other species not including salmon or tuna, and such halibut may be sold as the catch of said vessel, the weight of all fish to be computed as with heads off and entrails removed, provided that it shall not be a violation of this part for any such vessel to have in possession halibut in addition to the amount herein allowed to be sold if such additional halibut shall not exceed thirty per cent of such amount and shall be forfeited and surrendered at the time of landing as provided in paragraph (d) of this section.

(b) The catch of halibut taken and retained under such permit shall be limited to halibut which with head on are 26 inches or more in length as measured from the tip of the lower jaw to the extreme end of the middle of the tail or to halibut which with the head off and entrails removed are 5 pounds or more in weight, and the possession of any halibut of less than the above length or the above weight, according to whether the head is on or off, by any vessel or by any

master or operator of any vessel or by any person, firm or corporation, is prohibited.

(c) Halibut retained under such permit shall not be landed or otherwise removed or be received by any person, firm or corporation from the catching vessel until all halibut on board shall have been reported to a customs, fishery or other authorized enforcement officer of either of said Governments by the captain or operator of said vessel and also by the person, firm or corporation receiving the halibut, and no halibut or other fish shall be landed or removed or be received from the catching vessel except with the permission of said officer and under such supervision as the said officer may deem advisable.

(d) Halibut retained under such permit shall not be purchased or held in possession by any person other than the master, operator or crew of the catching vessel in excess of the proportion allowed in paragraph (a) of this section until such excess whatever its origin shall have been forfeited and surrendered to the customs, fishery or other authorized officers of either of said Governments. In forfeiting such excess, the vessel shall be permitted to surrender any part of its catch of halibut, provided that the amount retained shall not exceed the proportion herein allowed.

(e) Permits for the retention and landing of halibut in the year 1951 shall become invalid at 12 midnight of the 15th day of November of said year or at such earlier date as the International Fisheries Commission shall determine.

§ 301.6 *Issuance of permits and conditions limiting their validity.* (a) Any vessel which shall be used in fishing for other species than halibut in any area after it has been closed to halibut fishing under § 301.2 or § 301.3 must have a halibut license and a permit if it shall retain, land or sell any halibut caught incidentally to such fishing or possess any halibut of any origin during such fishing, as provided in § 301.5.

(b) The permit shall be shown by endorsement of the issuing officer on the face of the halibut license form held by said vessel and shall show the area or areas for which the permit is issued.

(c) The permit shall terminate at the time of first landing thereafter of fish of any species and a new permit shall be secured before any subsequent fishing operation for which a permit is required.

(d) A permit shall not be issued to any vessel which shall have halibut on board taken while said vessel was licensed to fish in an open area unless such halibut shall be considered as taken under the issued permit and is thereby subject to forfeiture when landed if in excess of the proportion permitted in paragraph (a) of § 301.5.

(e) A permit shall not be issued to, or be valid if held by, any vessel which shall fish with other than set lines of the type commonly used in the Pacific Coast halibut fishery.

(f) The permit of any vessel shall not be valid unless the permit is granted before departure from port for each fishing operation for which statistical returns are required. This granting of

a permit shall be by customs officers or by fishery officers of either of said Governments when available at places where there are no customs officers and shall not be made unless the area in which the vessel will fish is entered on the halibut license form and unless the provisions of § 301.7 have been complied with for all landings and all fishing operations since issue of the license or permit: *Provided*, That if the master or operator of any vessel shall fail to comply with the provisions of § 301.7, the permit of such vessel may be granted by customs or fishery officers upon evidence either that there has been a judicial determination of the offense or that the laws prescribing penalties therefor have been complied with, or that the said master or operator is no longer responsible for, nor sharing in, the operations of said vessel.

(g) The permit of any vessel shall not be valid if said vessel shall have in its possession at any time halibut in excess of the amount allowed under paragraph (a) of § 301.5.

(h) No person shall retain, land or sell any halibut caught incidentally to fishing for other species of fish in any area closed to halibut fishing under § 301.2 or § 301.3, or shall have halibut of any origin in his possession during such fishing, unless such person is a member of the crew of and is upon a vessel with a halibut license and with a valid permit issued and in force in conformity with the provisions of §§ 301.5 and 301.6.

§ 301.7 *Statistical return by vessels.* (a) Statistical return as to the amount of halibut taken during fishing operations must be made by the master or operator of any vessel licensed under the regulations in this part and as to the amount of halibut and other species by the master or operator of any vessel operating under permit as provided for in §§ 301.5 and 301.6, within 96 hours of landing, sale or transfer of halibut or of first entry thereafter into a port where there is an officer authorized to receive such return.

(b) The statistical return must state the port of landing and the amount of each species taken within the area defined in the regulations in this part, for which the vessel's license is validated for halibut fishing or within the area or areas for which the vessel's license is endorsed as a permit.

(c) The statistical return must include all halibut landed or transferred to other vessels and all halibut held in possession on board and must be full, true and correct in all respects herein required. A copy of such return must be forwarded to the International Fisheries Commission at such times as the latter shall require.

(d) The master or operator and/or any person engaged on shares in the operation of any vessel licensed or holding a permit under the regulations in this part may be required by the International Fisheries Commission or by any officer of either of said Governments authorized to receive such return to certify to its correctness to the best of his information and belief and to support the certificate by a sworn statement. Validation of a halibut license or issu-

ance of a permit after such sworn return is made shall be provisional and shall not render the license or permit valid in case the return shall later be shown to be false or fraudulently made.

(e) The master or operator of any vessel holding a license or permit under the regulations in this part shall keep an accurate log of all fishing operations including therein date, locality, amount of gear used, and the amount of halibut taken daily in each such locality. This log record shall be open to inspection by representatives of the International Fisheries Commission authorized for this purpose.

(f) The master, operator and/or any other person engaged on shares in the operation of any vessel licensed under the regulations in this part may be required by the International Fisheries Commission or by any officer of either of said Governments to certify to the correctness of such log record to the best of his information and belief and to support the certificate by a sworn statement.

§ 301.8 Statistical return by dealers.

(a) All persons, firms or corporations that shall buy halibut or receive halibut for any purpose from fishing or transporting vessels or other carrier shall keep and on request furnish to customs officers or to any enforcing officer of either of said Governments or to representatives of the International Fisheries Commission, records of each purchase or receipt of halibut, showing date, locality, name of vessel, person, firm or corporation purchased or received from and the amount in pounds according to trade categories of the halibut and other species landed with the halibut.

(b) All persons, firms or corporations receiving fish from a vessel fishing under permit as provided in § 301.5 shall within 48 hours make to an authorized enforcing officer of either of said Governments a signed statistical return showing the date, locality, name of vessel received from and the amount of halibut and of other species landed with the halibut and certifying that permission to receive such fish was secured in accordance with paragraph (c) of § 301.5. Such persons, firms or corporations may be required by any officer of either of said Governments to support the accuracy of the above signed statistical return with a sworn statement.

(c) All records of all persons, firms or corporations concerning the landing, purchase, receipt and sale of halibut and other species landed therewith shall be open at all times to inspection by any enforcement officer of either of said Governments or of any authorized representative of the International Fisheries Commission. Such persons, firms or corporations may be required to certify to the correctness of such records and to support the certificate by a sworn statement.

(d) The possession by any person, firm or corporation of halibut which such person, firm or corporation knows to have been taken by a vessel without a valid halibut license or a vessel without a permit when such license or permit is required, is prohibited.

§ 301.9 Closed small halibut grounds.

(a) The following areas have been found to be populated by small, immature halibut and are closed to halibut fishing, and no person shall fish for halibut in either of such areas, or shall have halibut in his possession while fishing for other species therein, or shall have halibut of any origin in his possession therein excepting in the course of a continuous transit across such area.

(b) First, that area in the waters off the coast of Alaska within the following boundary as stated in terms of the magnetic compass unless otherwise indicated: from the north extremity of Cape Ulitka, Noyes Island, approximately latitude 55°33'48" N., longitude 133°43'35" W., to the south extremity of Wood Island, approximately latitude 55°39'44" N., longitude 133°42'29" W.; thence to the east extremity of Timbered Islet, approximately latitude 55°41'47" N., longitude 133°47'42" W.; thence to the true west extremity of Timbered Islet, approximately latitude 55°41'46" N., longitude 133°48'01" W.; thence southwest three-quarters south sixteen and five-eighths miles to a point approximately latitude 55°34'46" N., longitude 134°14'40" W.; thence southeast by south twelve and one-half miles to a point approximately latitude 55°22'23" N., longitude 134°12'48" W.; thence northeast thirteen and seven-eighths miles to the southern extremity of Cape Addington, Noyes Island, latitude 55°26'11" N., longitude 133°49'12" W.; and to the point of origin on Cape Ulitka. The boundary lines herein indicated shall be determined from Chart 8157, as published by the United States Coast and Geodetic Survey at Washington, D. C., in June 1929, and Chart 8152, as published by the United States Coast and Geodetic Survey at Washington, D. C., in March 1933, and reissued March 1939, except for the point of Cape Addington which shall be determined from Chart 8158, as published by the United States Coast and Geodetic Survey in December 1923, provided that the duly authorized officers of the United States of America may at any time place a plainly visible mark or marks at any point or points as nearly as practicable on the boundary line defined herein, and such mark or marks shall thereafter be considered as correctly defining said boundary.

(c) Second, that area lying in the waters off the northern coast of Graham Island, British Columbia, within the following boundary, and including the waters of Sturgess Bay, Masset Sound, Masset Inlet, and bays and inlets thereof: from the northwest extremity of Wiah

Point, latitude 54°06'50" N., longitude 132°19'18" W., true north five and one-half miles to a point approximately latitude 54°12'20" N., longitude 132°19'18" W.; thence true east approximately sixteen and three-tenths miles to a point which shall lie northwest (according to magnetic compass at any time) of the highest point of Tow Hill, Graham Island, latitude 54°04'24" N., longitude 131°48'00" W.; thence southeast to the said highest point of Tow Hill. The points on the shoreline of the above mentioned island shall be determined from Chart 3754, published at the Admiralty, London, April 11, 1911, provided that the duly authorized officers of the Dominion of Canada may at any time place a plainly visible mark or marks at any point or points as nearly as practicable on the boundary line defined herein, and such marks shall thereafter be considered as correctly defining said boundary.

§ 301.10 Dory gear prohibited. The use of any hand gurdy or other appliance in hauling halibut gear by hand power in any dory or small boat operated from a vessel licensed under the provisions of the regulations in this part is prohibited in all convention waters.

§ 301.11 Nets prohibited. It is prohibited to retain halibut taken with a net of any kind or to have in possession any halibut while using any net or nets other than bait nets for the capture of other species of fish, nor shall any license or permit held by any vessel under the regulations in this part be valid during the use or possession on board of any net or nets other than bait nets, provided that the character and the use of said bait nets conform to the laws and regulations of the country where they may be utilized and that said bait nets are utilized for no other purpose than the capture of bait for said vessel.

§ 301.12 Retention of tagged halibut. Nothing contained in the regulations in this part shall prohibit any vessel at any time from retaining and landing any halibut which bears an International Fisheries Commission tag at the time of capture, provided that such halibut with the tag still attached is reported at the time of landing to representatives of the International Fisheries Commission or to enforcement officers of either of said Governments and is made available to them for examination.

§ 301.13 Responsibility of master. Wherever in the regulations in this part any duty is laid upon any vessel, it shall be the personal responsibility of the master or operator of said vessel to see that said duty is performed and he shall personally be responsible for the performance of said duty. This provision shall not be construed to relieve any member of the crew of any responsibility with which he would otherwise be chargeable.

§ 301.14 *Supervision of unloading and weighing.* The unloading and weighing of the halibut of any vessel licensed or holding a permit under the regulations in this part shall be under such supervision as the customs or other authorized officer may deem advisable in order to assure the fulfillment of the provisions of the regulations in this part.

Previous regulations superseded. These regulations shall supersede all previous regulations adopted pursuant to

the Convention between the United States of America and the Dominion of Canada for the preservation of the halibut fishery of the northern Pacific Ocean and Bering Sea, signed January 29, 1937, except as to offenses occurring prior to the approval of these regulations. These regulations shall be effective as to each succeeding year, with the dates herein specified changed accordingly, until superseded by subsequently approved regulations. Any determination made by the International Fisheries

Commission pursuant to these regulations shall become effective immediately.

EDWARD W. ALLEN,
Chairman.
G. W. NICKERSON,
MILTON C. JAMES,
G. R. CLARK,
Secretary.

Approved:

HARRY S. TRUMAN,
April 6, 1951.

[F. R. Doc. 51-4968; Filed, Apr. 30, 1951;
8:50 a. m.]

PROPOSED RULE MAKING

DEPARTMENT OF COMMERCE

Federal Maritime Board [46 CFR, Ch. II]

[No. 712]

CARRIER-IMPOSED TIME LIMITS ON PRESENTATION OF CLAIMS FOR FREIGHT ADJUSTMENTS

NOTICE OF PROPOSED RULE MAKING

The Board has instituted a rule-making proceeding under section 4 of the Administrative Procedure Act (5 U. S. C. 1003), section 204 of the Merchant Marine Act 1936 (46 U. S. C. 1114) and sections 14, 14a, 15, 16, 17, 18 and 22 of the Shipping Act 1916 (46 U. S. C. 812-817, 821) to consider the adoption of a rule governing the right of common carriers by water subject to the Board's jurisdiction, to limit the time for presentation by shippers and consignees of claims for freight adjustments. Public hearings relative thereto will be held before a hearing examiner at a time and place to be hereafter announced. At such hearings interested persons may submit evidence and argument as to (1) the necessity or desirability of such rule, and (2)

the provisions to be incorporated therein.

The hearings will be conducted under the Board's rules of procedure except that (1) the examiner will transmit his recommendations and the record of proceedings directly to the Board, and such recommendations will not be subject to exceptions or oral argument; (2) interested persons not attending the hearings may submit verified statements to the Board relative to the proposed rule, which statements will become a part of the record without regard to the requirements of § 201.125 (b) of the Board's rules of procedure.

The questions as to which evidence and argument are desired are:

(a) Whether any time limitation allowing less than two years within which to file any claim for freight adjustment conflicts with section 22, Shipping Act, 1916, in that such shorter period deprives the shipper of the statutory time in which to claim reparation.

(b) Whether, if no such conflict exists, it is reasonable and otherwise lawful for carriers to require claims for freight adjustments to be filed within six months of shipment, and, if not, what constitutes a reasonable and lawful time.

(c) Whether, if no such conflict exists, it is reasonable and otherwise lawful for carriers to require the shipper to file claims based upon wrong weight or measurement, or on misdescription, before the shipment is delivered by the carrier; and, if not, what constitutes a reasonable and lawful time.

(d) All other questions relevant to a determination of a proper time limitation within which shippers may be required by carriers to file claims for adjustments of freight charges.

Persons wishing to participate in the hearings are requested to notify the Board on or before May 31, 1951.

Persons submitting verified statements for inclusion in the record should do so on or before June 15, 1951. Such statements should refer to this proceeding by Docket No. 712, and be mailed to A. J. Williams, Secretary, Federal Maritime Board, Washington 25, D. C.

Dated: April 23, 1951.

By order of the Federal Maritime Board.

[SEAL] R. L. McDONALD,
Assistant Secretary.

[F. R. Doc. 51-4985; Filed, Apr. 30, 1951;
8:53 a. m.]

NOTICES

DEPARTMENT OF THE TREASURY

Bureau of Customs

[T. D. 52710]

FUR FELT BERETS IN CHIEF VALUE OF ANIMAL FUR

ASSESSMENT OF DUTY

In the case of Ecuadorian Panama Hat Co., Inc., et al v. United States, published as T. D. 48038, 68 Treas. Dec. 817, the United States Customs Court held that berets in chief value of rabbit fur were dutiable under the provision in paragraph 1519 (e), Tariff Act of 1930, for articles wholly or in chief value of fur, as opposed to the Government's contention that they were classifiable under paragraph 1526 as hats in chief value of animal fur. Following this decision it

has been the practice to classify fur felt berets under paragraph 1519 (e).

The court in the course of its opinion in the above-mentioned case observed that: "If the issue had been tried in open court instead of being submitted on stipulation satisfactory evidence might have been presented to show either that the terms 'hats,' 'bonnets,' 'caps,' or 'hoods' and 'berets' were interchangeable or that they were separate and distinct articles commonly known by different names." Information has now been presented as to the availability of evidence indicating that berets are commonly or commercially known as hats or caps.

Therefore, fur felt berets shall be classified under the provision for "Hats, caps, bonnets, and hoods * * * in chief value of fur of the rabbit, beaver,

or other animals" in paragraph 1526 (a), Tariff Act of 1930, as modified. However, as this ruling will result in the assessment of duty at a higher rate than heretofore has been assessed under an established and uniform practice, it shall be applied only to such or similar merchandise entered for consumption or withdrawn from warehouse for consumption after 30 days after the publication of this decision in the weekly Treasury Decisions.

[SEAL] FRANK DOW,
Commissioner of Customs.

Approved: April 24, 1951.

JOHN S. GRAHAM,
Acting Secretary of the Treasury.

[F. R. Doc. 51-4994; Filed, Apr. 30, 1951;
8:55 a. m.]

DEPARTMENT OF DEFENSE

Department of the Army

STATEMENT OF ORGANIZATION AND
FUNCTIONSAGENCIES DEALING WITH THE PUBLIC; OFFICE
OF THE CHIEF CHEMICAL OFFICER

The statement of organization and functions published in 15 F. R. 546, February 1, 1950, and amended in 15 F. R. 6766, October 6, 1950, is further amended by changing paragraph (f) of section 2 to read as follows:

Sec. 2. Organization and functions of
agencies dealing with the public. * * *

(f) *Office of the Chief Chemical Officer*—(1) *Mission.* Under the direction and control of Assistant Chief of Staff, G-4, to study and investigate toxicological warfare, including chemical, biological and radiological warfare; to provide technical advice and assistance to the General Staff, Army Field Forces, and other agencies of the Department of the Army on matters pertaining to training in these fields; and in the organization, equipping and allocation of chemical service and combat troops; and to develop, manufacture, procure, and supply material and equipment pertaining to these types of warfare, except as specifically assigned to other agencies.

(2) *History.* (i) During the early part of World War I, gas warfare activities in the United States Army were dispersed among five agencies, the Medical Department, the Ordnance Department, the Signal Corps and the Corps of Engineers of the Army, and the Bureau of Mines. On September 3, 1917 a Gas Service was established in the A. E. F. in France, and on the first of November there was established in the War Department the Chemical Service Section, National Army.

(ii) All chemical warfare activities in the zone of interior were consolidated on June 28, 1918 when the Chemical Warfare Service, National Army, was established. By the terms of the National Defense Act of June 4, 1920, the Chemical Warfare Service became a permanent branch of the Military Establishment.

(iii) The designation of the Chemical Warfare Service was changed to "Chemical Corps" by Public Law 607—79th Congress, August 2, 1946.

(iv) The Army Organization Act of 1950 repealed Section 12a of the National Defense Act, as amended, and continued the Chemical Corps as a basic branch of the Army. The act also changed the title of the Chief of the Corps to "Chief Chemical Officer."

(3) *Scope of activity.* (i) The original mission of the Chemical Corps, as set forth in the National Defense Act, AR 50-5, and WD General Orders 54, 1920, has been augmented from time to time by the assignment of additional responsibilities. Its present functions connected with chemical, biological, and radiological warfare are far removed from those of the Gas Service established in World War I.

(ii) The agents developed by the Chemical Corps are substances which, when dispersed, are capable of producing a toxic effect, a screening smoke, or an

incendiary action. The Chemical Corps is responsible for developing the weapons and equipment for dispersal and dissemination of all toxicological warfare agents developed, and providing protective materials and equipment. Chemical Corps items are for use of all departments of the armed forces.

(4) *Dual role of the Chief Chemical Officer*—(i) *Staff advice.* The Chief Chemical Officer serves as technical staff adviser to the Secretary of the Army, the Chief of Staff, and all elements of the Army on matters pertaining to chemical, biological, and radiological warfare.

(ii) *Command.* For the execution of the Chemical Corps mission, the Chief Chemical Officer exercises full command functions with respect to assigned troops, activities and installations.

(5) *Legal basis.* The authority for assignment of the general powers and duties to the Chief Chemical Officer by these regulations is sec. 206, Pub. Law 581, 81st Congress (Army Organization Act of 1950).

(6) *Major functions*—(i) *Research and development.* Plans and directs the investigation, research, design, development, determination of military characteristics and standardization of toxicological warfare agents, matériel and equipment, in coordination with the using department and in accordance with guidance furnished by the Department of the Army and the Research and Development Board.

(ii) *Procurement and supply.* Plans and directs the procurement, manufacture, inspection, maintenance, storage and issue of Chemical Corps matériel, and the purchase and inspection of other matériel assigned to the Chemical Corps for procurement.

(iii) *Planning and requirements.* Determines requirements for Chemical Corps items, except for those items peculiar to the Air Force or the Navy; prepares Chemical Corps operational and mobilization plans and plans for industrial mobilization.

(iv) *Training.* Plans and directs the training of troops and individuals assigned to the control of the Chemical Corps and, in coordination with other agencies, prepares training plans, programs, standards and tests for units and MOS's; prepares training doctrine on Chemical Corps functions in the form of field manuals and other publications; and provides technical advice and assistance to the General Staff, Army Field Forces, and other elements of the Army on matters pertaining to training in chemical, biological, and radiological warfare.

(v) *Intelligence.* In accordance with Department of the Army policies, produces and maintains intelligence concerning foreign chemical, biological, and radiological warfare research and development, organizations, matériel, and operations; prepares and maintains Chemical Corps sections of the Strategic Vulnerability Survey; exercises technical supervision over the collection and exploitation of chemical, biological, and radiological intelligence information in the theaters of operation.

(vi) *Field activities.* Supervises the operation of Chemical Corps procure-

ment and procurement planning officers; training facilities, manufacturing arsenals, plants, depots, laboratories and proving grounds engaged in operations essential to the accomplishment of the Chemical Corps mission.

(7) *Organization*—(i) *Comptroller.* (a) Advises and assists the Chief Chemical Officer on all matters pertaining to budgeting, accounting, progress and statistical reporting, internal audit, organization structure and managerial procedures.

(b) Is responsible for execution of policies and functions prescribed in AR 35-850, for promoting efficiency and economy in the operation of all activities of the Chemical Corps and for continuing development of the management improvement program.

(c) Exercises staff supervision over management, fiscal, cost, and property accounting activities at field installations under the jurisdiction of the Chief Chemical Officer.

(d) Coordinates the planning activities of the Office of the Chief Chemical Officer with respect to potential financial support or possible budgetary and manpower limitations.

(e) Consolidates over-all Chemical Corps military and civilian personnel requirements and estimates for submission to higher authority, and makes allotments to Chemical Corps elements in accordance with established policies and approved requirements.

(f) Prepares budget estimates and justifications for fund and manpower requirements of the Chemical Corps and assists in the defense of budget estimates before the Bureau of the Budget and the Congress.

(g) Prescribes and effectuates the technical standards, qualifications, training and assignment of personnel required for the performance of management and fiscal functions at Chemical Corps field installations.

(h) Acts for the Chief Chemical Officer in reviewing and approving or disapproving methods and procedures followed in computing unit costs used by the Chemical Corps for budget, sale and transfer purposes to assure the accuracy and integrity of unit costs.

(i) *Legal adviser.* (a) Advises the Chief Chemical Officer and all elements of the Corps on legal matters, including the legal aspects of procurement, purchasing policy, labor relations, property disposal, contracts, termination, renegotiation, patent and related matters, and, prepares legal actions in connection therewith.

(b) Supervises: (1) Legal activities at field installations, including review of legal actions, which are the responsibility of the Chief Chemical Officer.

(2) Contract termination activities of the Chemical Corps.

(c) Participates in the formulation of contracting procedures.

(d) Processes: (1) Claims, appeals, and litigation pertaining to Chemical Corps contracts and activities.

(2) Legislative matters.

(e) Prepares and prosecutes patent applications, investigates patent infringement claims, and negotiates royalty agreements.

(iii) *Administrative Service Office.* (a) Operates message center, maintains classified and unclassified mail and record files, supervises mail control desks, and controls departmental supply and service activities.

(b) Maintains administrative and fiscal control over printing, forms and publications, and procures and distributes within the Chemical Corps, and maintains files of, Department of the Army, Chemical Corps and other official publications.

(iv) *Information Office.* (a) Prepares informational material relative to the Chemical Corps for public release to press and radio through Department of the Army and Department of Defense channels.

(b) Maintains an information center at the Office of the Chief Chemical Officer.

(v) *Safety Office.* (a) Supervises and directs technical safety measures at Class II installations and activities under the command of the Chief Chemical Officer.

(b) Prescribes basic safe practice policy for the handling, storing, demilitarization, and salvage of Chemical Corps materials at Army installations and activities, and incorporates safe practices in operating procedures, manuals, directives and other instructions pertaining to operations and activities.

(c) Analyzes technical accident experience trends and hazards of all elements of the Chemical Corps, and determines remedial and preventive action to be taken.

(d) Performs technical safety inspections at Chemical Corps installations and determines precautionary measures to be applied; furnishes professional assistance to installations on technical safety problems.

(e) Supervises the training and operations of the Technical Escort Detachment, handling decontamination, transportation, and disposal of toxic materials for the Chemical Corps.

(vi) *Research and Engineering Division.* (a) Plans, directs and coordinates the research and development programs of the Chemical Corps, encompassing the entire field of chemical, biological and radiological warfare.

(b) Supervises the testing and field evaluation through the engineering stage of all Chemical Corps agents, matériel and equipment.

(c) Conducts liaison activities pertaining to research and development with other agencies of the Department of Defense, other Government departments, and commercial and foreign agencies.

(vii) *Plans, Training and Intelligence Division.* (a) Reviews strategic and tactical studies, plans and policies, and prepares plans and recommendations pertaining to utilization of Chemical Corps troops and matériel; prepares operational logistic studies; and coordinates development of Chemical Corps mobilization plans.

(b) Reviews Chemical Corps Board projects and prepares recommendations pertaining to the military characteristics of Chemical Corps matériel.

(c) Prepares tables of organization and equipment for Chemical Corps units

for which specific responsibility has been assigned to the Chief Chemical Officer, and reviews chemical sections of tables of organization and equipment.

(d) Provides technical advice and assistance to the General Staff, Army Field Forces, and other agencies of the Army on matters pertaining to training in chemical, biological, and radiological warfare; supervises the training of troops assigned to the Chemical Corps; plans, supervises, and coordinates the development and promulgation of official training doctrines on the tactics and techniques of chemical, biological, and radiological warfare; supervises the Chemical Corps School.

(e) Produces and maintains intelligence concerning foreign chemical, biological, and radiological warfare research and development, organizations, matériel, and operations; prepares and maintains Chemical Corps sections of the Strategic Vulnerability Surveys; exercises technical supervision over the collection and exploitation of chemical, biological, and radiological intelligence information in the theaters of operation.

(f) Supervises and coordinates the administration of counterintelligence and security functions assigned to the Chief Chemical Officer.

(g) Determines basis of requirements of items for future plans and furnishes basis of requirements to Supply Division for the purpose of computing requirements.

(h) Recommends policies on mobilization reserves, peacetime operating reserves, and overseas stock levels.

(viii) *Personnel Division.* (a) Conducts over-all program relative to the administration of military and civilian personnel under the jurisdiction of the Chief Chemical Officer.

(b) Advises Chemical Corps installation commanders, and operating officials in the Office of the Chief Chemical Officer, on matters pertaining to military and civilian personnel.

(c) Recommends policies and procedures relating to and exercises staff supervision over enlisted personnel activities and the administration, classification, demotion, transfer, retirement, and discharge of officer personnel under control of the Chief Chemical Officer.

(d) Initiates or renders assistance in the establishment of field training programs and conducts necessary departmental training.

(e) Performs inspections of civilian personnel administration at field installations to determine adherence to Chemical Corps, Department of the Army and Civil Service Commission rules and regulations in problems.

(ix) *Assistant Chief Chemical Officer for Matériel.* Is responsible to the Chief Chemical Officer for all functions of the Corps pertaining to matériel requirements, procurement, inspection, maintenance, supply and real property; supervises and coordinates these activities at Chemical Corps field installations.

(x) *Supply Division.* (a) Computes for the Army and obtains from other elements of the Armed Forces and other agencies requirements for Chemical Corps matériel. Prepares supply and demand studies, calculates the over-all

stock levels, and makes timely submission to the appropriate authorities of requests for procurement.

(b) Edits all requisitions for regulated and controlled chemical items, and authorizes issue of such matériel.

(c) Plans, establishes and supervises policies and procedures for the receipt, classification, storage, care and preservation, maintenance, issue, and movement of authorized Chemical Corps matériel in the zone of interior depot system.

(d) Supervises administrative and operational functions in Chemical Corps supply installations and technical operations in Chemical Sections of General Depots.

(e) Exercises staff supervision over Chemical Corps cataloging operations.

(f) Maintains centralized stock records for all authorized Chemical Corps items including spare parts.

(g) Exercises supervision over the care, servicing, repair, overhaul and reclamation of all Chemical Corps matériel.

(h) Coordinates and supervises all disposal, demilitarization and destruction of excess, surplus, contract termination and salvaged Chemical Corps property.

(i) Is responsible for the acquisition of government excess material.

(xi) *Industrial Division.* (a) Plans and establishes policies and procedures for, and supervises all Chemical Corps activities involved in procurement, application of National Production Authority regulations, contracting, manufacture, production, industrial mobilization preparedness and industrial engineering, industrial plant protection, computation of basic and processed material requirements and the leasing, maintenance, construction, acquisition, reclassification and disposal of facilities.

(b) Accomplishes special studies, investigations and other assignments as directed.

(xii) *Inspection Division.* (a) Plans and establishes policies and procedures for and supervises all Chemical Corps activities involved in inspection and field surveillance and the inspection phases of industrial mobilization and procurement planning.

(b) Supervises the training and utilization of inspection personnel and the maintenance of inspection records, expedites inspection action consistent with supply and industrial activities.

(c) Reviews inspection reports to insure the adequacy of inspection performed and to determine the effect of inspection results on the supply mission, and recommends design changes where appropriate.

(d) Recommends and supervises the establishment of such proofing facilities, laboratory facilities, and other inspection testing facilities, and gage production, manufacturing, and supply facilities as may be required for the performance of the inspection mission.

(xiii) *Field installations and activities.* Field installations and activities of the Chemical Corps are as follows:

Army Chemical Center, Md.
Chemical Corps School.
Eastern Chemical Depot.
Edgewood Arsenal.

Edgewood Proving Ground.
Chemical Corps Board.
Chemical Corps Engineering Agency.
Chemical Corps Historical Office.
Chemical Corps Procurement Agency.
Inspection Equipment Agency.
Technical Escort Detachment.
Chemical Corps Medical Laboratories.
Chemical Corps Chemical and Radiological Laboratories.
Pine Bluff Arsenal, Arsenal, Ark.: Midwest Chemical Depot.
Rocky Mountain Arsenal, Denver 2, Colo.
Atlanta Chemical Procurement District, 44 Broad Street NW., Atlanta, Ga.
Boston Chemical Procurement District, Boston Army Base, Boston 10, Mass.
Chicago Chemical Procurement District, 226 West Jackson Boulevard, Chicago 6, Ill.
Dallas Chemical Procurement District, 1114 Commerce Street, Dallas 2, Tex.
New York Chemical Procurement District, 111 East Sixteenth Street, New York 3, N. Y.
San Francisco Chemical Procurement District, Building 1, Wing 3, Oakland Army Base, Oakland 14, Calif.
Dugway Proving Ground, Tooele, Utah.
Camp Detrick, Frederick, Md., Chemical Corps Biological Laboratories.
Army Chemical Training Center, Fort McClellan, Ala.: Chemical Replacement Training Center, Chemical Corps School (to be transferred from Army Chemical Center, Md., August 15, 1951).
Deseret Chemical Depot, Tooele, Utah.
Chemical sections at the following depots:
Atlanta General Depot, Atlanta, Ga.
Memphis General Depot, Memphis, Tenn.
New Cumberland General Depot, New Cumberland, Pa.
San Antonio General Depot, San Antonio, Tex.
Utah General Depot, Ogden, Utah.

(xiv) *Chemical Corps Engineering Agency.* Effective May 15, 1951, the Chemical Corps established the Chemical Corps Engineering Agency at Army Chemical Center, Maryland. The mission of the Chemical Corps Engineering Agency is to engineer items and processes developed by Chemical Corps developing agencies, maintaining the ability to meet military characteristics; to prepare final designs for all Chemical Corps matériel and provide design criteria for technical facilities, incorporating those engineering features that will insure producibility of quantities required with the maximum utilization of commercially available materials and products and the minimum use of critical materials; and to furnish technical engineering assistance on Chemical Corps matériel and plants as required. Chemical Corps Engineering Agency will perform the cataloging functions required under Department of the Army and Munitions Board cataloging programs, formerly discharged by the Chemical Corps Cataloging Agency which has been discontinued.

(xv) *Chemical Corps procurement.* (a) Chemical Corps procurement is performed in the following field installations and activities:

Chemical Corps Procurement Agency.
Atlanta Chemical Procurement District.
Boston Chemical Procurement District.
Chicago Chemical Procurement District.
Dallas Chemical Procurement District.
New York Chemical Procurement District.
San Francisco Chemical Procurement District.
Pine Bluff Arsenal.
Rocky Mountain Arsenal.

Camp Detrick.
Dugway Proving Ground.
Deseret Chemical Depot.

Each of these installations and activities is authorized to make purchases in accordance with law and regulation of such supplies and services as are necessary for the performance of its assigned mission, except as provided in (b) below.

(b) No single purchase action by the following installations may exceed the aggregate amount or \$5,000.00 without specific authority from the Chief Chemical Officer:

Pine Bluff Arsenal.
Rocky Mountain Arsenal.
Camp Detrick.
Dugway Proving Ground.
Deseret Chemical Depot.

The aggregate amount of a purchase action, for the purpose of this \$5,000.00 limitation, is the total price of all items which should properly be grouped together in a single transaction and would be included in a single Invitation For Bids, if advertised. This \$5,000.00 limitation does not apply to contracts for experimental, developmental and research work issued by Camp Detrick.

(c) All purchases for Army Chemical Center, and those purchases in excess of \$5,000.00 for the five installations listed in the preceding paragraph (except purchases for experimental research and development work for Camp Detrick), will generally be made by Chemical Corps Procurement Agency on requisition from the requiring installation.

(3) *Special relationships—(i) Boards and committees—(a) Chemical Corps Technical Committee.* Coordinates development work between the Chemical Corps and other branches of the Army, the Departments of the Navy and the Air Force, and foreign governments in connection with the development and type classification of equipment.

(b) *Representation on boards and committees.* The Chemical Corps supplies representation on the following boards and committees:

Research and Development Board (Committees of).
Federal Specifications Board (Committees of).
Munitions Board (Committees of).
Federal Fire Council, Committee on Fire Records.
Air Force Technical Committee.
Army Security Agency Technical Committee.
Technical Committees of the Army Technical Services.
Armed Services Petroleum Board Technical Committee.
Air Standardization Coordination Committee (Working Party).
Armed Services Patent Advisory Board.
Armed Services Explosives Safety Board.
Committees of the American Society of Testing Materials (liaison representation).
Committees of the American Standards Association (Liaison representation).

(ii) *Other relationships.* (a) Various functions of the Office of the Chief Chemical Officer require that constant liaison be maintained with the Department of the Navy and Air Force, the United States Public Health Service, Department of Agriculture, Atomic Energy Commission, and other Government and private agencies.

(b) Liaison representatives of the Department of the Air Force and Navy and the United States Public Health Service are integrated into the Chemical Corps activities and programs.

[SEAL]

EDWARD F. WITSELL,
Major General, U. S. Army,
The Adjutant General.

[F. R. Doc. 51-4939; Filed, Apr. 30, 1951;
8:54 a. m.]

DEPARTMENT OF THE INTERIOR

Bureau of Land Management

[1919712]

ALASKA

NOTICE OF FILING OF PLAT OF SURVEY

APRIL 25, 1951.

Notice is given that the plat of original survey of the following described lands, accepted July 22, 1947, will be officially filed in the Land Office, Anchorage, Alaska; effective at 10:00 a. m. on the 35th day after the date of this notice:

COPPER RIVER MERIDIAN

T. 4 N., R. 2 W.,

Secs. 20 to 24, inclusive;

Sec. 30.

The area described aggregates 3,804.57 acres.

The E $\frac{1}{2}$ SE $\frac{1}{4}$ sec. 22, W $\frac{1}{2}$ SW $\frac{1}{4}$ sec. 23, were withdrawn by Executive Order No. 9035 of January 21, 1942, and the E $\frac{1}{2}$ SW $\frac{1}{4}$ of sec. 23 was withdrawn by Executive Order No. 9085 of March 4, 1942, as administrative sites.

No applications for the remainder of the described lands may be allowed under the homestead, desert-land, small tract, or any other non-mineral public land law unless the land has already been classified as valuable or suitable for such application or shall be so classified upon consideration of an application.

At the hour and date specified above the said lands shall, subject to valid existing rights and the provisions of existing withdrawals, become subject to application, petition, location, or selection as follows:

(a) *Ninety-one day period for preference-right filings.* For a period of 91 days, commencing at the hour and on the day specified above, the public lands affected by this notice shall be subject only to (1) application under the homestead or the desert-land laws or the Small Tract Act of June 1, 1938, 52 Stat. 609 (43 U. S. C. 632a), as amended, by qualified veterans of World War II and other qualified persons entitled to preference under the act of September 27, 1944, 58 Stat. 747 (43 U. S. C. 279-284), as amended, subject to the requirements of applicable law, and (2) application under any applicable public-land law, based on prior existing valid settlement rights and preference rights conferred by existing laws or equitable claims subject to allowance and confirmation. Applications under subdivision (1) of this paragraph shall be subject to applications and claims of the classes described in subdivision (2) of this paragraph. All

applications filed under this paragraph either at or before 10:00 a. m. on the 35th day after the date of this notice shall be treated as though filed simultaneously at that time. All applications filed under this paragraph after 10:00 a. m. on the said 35th day shall be considered in the order of filing.

(b) *Date for non-preference-right filings.* Commencing at 10:00 a. m. on the 126th day after the date of this notice, any lands remaining unappropriated shall become subject to such application, petition, location, selection, or other appropriation by the public generally as may be authorized by the public-land laws. All such applications filed either at or before 10:00 a. m. on the 126th day after the date of this notice, shall be treated as though filed simultaneously at the hour specified on such 126th day. All applications filed thereafter shall be considered in the order of filing.

A veteran shall accompany his application with a complete photostatic, or other copy (both sides), of his certificate of honorable discharge, or of an official document of his branch of the service which shows clearly his honorable discharge as defined in § 181.36 of Title 43 of the Code of Federal Regulations, or constitutes evidence of other facts upon which the claim for preference is based and which shows clearly the period of service. Other persons claiming credit for service of veterans must furnish like proof in support of their claims. Persons asserting preference rights, through settlement or otherwise, and those having equitable claims, shall accompany their applications by duly corroborated statements in support thereof, setting forth in detail all facts relevant to their claims.

Applications for these lands, which shall be filed in the Land Office, Anchorage, Alaska, shall be acted upon in accordance with the regulations contained in § 295.8 of Title 43 of the Code of Federal Regulations and Part 296 of that title, to the extent that such regulations are applicable. Applications under the homestead laws shall be governed by the regulations contained in Parts 166 to 170, inclusive, of Title 43 of the Code of Federal Regulations, and applications under the desert-land laws and the said Small Tract Act of June 1, 1938, shall be governed by the regulations contained in Parts 232 and 257, respectively, of that title.

Inquiries concerning these lands shall be addressed to the Manager, Land Office, Anchorage, Alaska.

WILLIAM ZIMMERMAN, Jr.,
Assistant Director.

[F. R. Doc. 51-4954; Filed, Apr. 30, 1951;
8:46 a. m.]

ALASKA

IR-NAVIGATION SITE WITHDRAWAL NO. 267

APRIL 25, 1951.

By virtue of the authority contained in section 4 of the act of May 24, 1923 (45 Stat. 729; 49 U. S. C. sec. 214), and in accordance with Departmental Order No. 2583, sec. 2.22 (a) of August 16,

1950 (15 F. R. 5643), it is ordered as follows:

Subject to valid existing rights, the following-described public lands in Alaska are hereby withdrawn from all forms of appropriation under the public-land laws and reserved for the use of the Civil Aeronautics Administration, Department of Commerce, in the maintenance of air-navigation facilities, the reservation to be known as Air-Navigation Site Withdrawal No. 267:

FAIRBANKS MERIDIAN

T. 4 S., R. 8 W.,
Sec. 11, SE $\frac{1}{4}$ and NE $\frac{1}{4}$ SW $\frac{1}{4}$;
Sec. 12, S $\frac{1}{2}$.

The areas described aggregate 520 acres.

It is intended that the above-described lands shall be returned to the administration of the Department of the Interior when they are no longer needed for the purpose for which they are reserved.

WILLIAM ZIMMERMAN, Jr.,
Assistant Director.

[F. R. Doc. 51-4955; Filed, Apr. 30, 1951;
8:46 a. m.]

[1646292]

UTAH

NOTICE OF FILING OF PLAT OF SURVEY

APRIL 25, 1951.

Notice is given that the plat of original survey of the following described lands, accepted October 23, 1943, will be officially filed in the Land & Survey Office, Salt Lake City, Utah effective at 10:00 a. m. on the 35th day after the date of this notice:

SALT LAKE MERIDIAN

T. 30 S., R. 15 W.,
Secs. 1 to 36 inclusive.
T. 29 S., R. 16 W.,
Secs. 1 to 36 inclusive.

The areas described, exclusive of segregations, aggregate 46,712.99 acres.

No applications for the lands described may be allowed under the homestead, desert-land, small tract, or any other non-mineral public land law unless the land has already been classified as valuable or suitable for such application or shall be so classified upon consideration of an application.

According to the field notes and as shown by the plats, there are springs in the NW $\frac{1}{4}$ NE $\frac{1}{4}$ sec. 18, SW $\frac{1}{4}$ SE $\frac{1}{4}$ sec. 21, T. 30 S., R. 15 W., the SW $\frac{1}{4}$ SE $\frac{1}{4}$ sec. 2, NW $\frac{1}{4}$ SE $\frac{1}{4}$ sec. 12, NW $\frac{1}{4}$ SW $\frac{1}{4}$ sec. 14, and NW $\frac{1}{4}$ SE $\frac{1}{4}$ sec. 16, T. 29 S., R. 16 W., S. L. M.

The legal subdivision containing springs may be affected by the general withdrawal made by Executive order of April 17, 1926 (43 CFR 292.1), creating Public Water Reserve No. 107, but the question of whether the springs are of such size or value or so needed by the public as to bring the lands within the scope of the withdrawal is left for future determination.

At the hour and date specified above the said lands shall, subject to valid

existing rights and the provisions of existing withdrawals, become subject to application, petition, location, or selection as follows:

(a) *Ninety-one day period for preference-right filings.* For a period of 91 days, commencing at the hour and on the day specified above, the public lands affected by this notice shall be subject only to (1) application under the homestead or the desert-land laws or the Small Tract Act of June 1, 1938, 52 Stat. 609 (43 U. S. C. 682a), as amended, by qualified veterans of World War II and other qualified persons entitled to preference under the act of September 27, 1944, 58 Stat. 747 (43 U. S. C. 279-284), as amended, subject to the requirements of applicable law, and (2) application under any applicable public-land law, based on prior existing valid settlement rights and preference rights conferred by existing laws or equitable claims subject to allowance and confirmation. Applications under subdivision (1) of this paragraph shall be subject to applications and claims of the classes described in subdivision (2) of this paragraph. All applications filed under this paragraph either at or before 10:00 a. m., on the 35th day after the date of this notice shall be treated as though filed simultaneously at that time. All applications filed under this paragraph after 10:00 a. m., on the said 35th day shall be considered in the order of filing.

(b) *Date for non-preference-right filings.* Commencing at 10:00 a. m., on the 126th day after the date of this notice, any lands remaining unappropriated shall become subject to such application, petition, location, selection, or other appropriation by the public generally as may be authorized by the public-land laws. All such applications filed either at or before 10:00 a. m., on the 126th day after the date of this notice, shall be treated as though filed simultaneously at the hour specified on such 126th day. All applications filed thereafter shall be considered in the order of filing.

A veteran shall accompany his application with a complete photostatic, or other copy (both sides), of his certificate of honorable discharge, or of an official document of his branch of the service which shows clearly his honorable discharge as defined in § 181.36 of Title 43 of the Code of Federal Regulations, or constitutes evidence of other facts upon which the claim for preference is based and which shows clearly the period of service. Other persons claiming credit for service of veterans must furnish like proof in support of their claims. Persons asserting preference rights, through settlement or otherwise, and those having equitable claims, shall accompany their applications by duly corroborated statements in support thereof, setting forth in detail all facts relevant to their claims.

Applications for these lands, which shall be filed in the Land and Survey Office, Salt Lake City, Utah, shall be acted upon in accordance with the regulations contained in § 295.8 of Title 43 of the Code of Federal Regulations and Part 296 of that title, to the extent that

such regulations are applicable. Applications under the homestead laws shall be governed by the regulations contained in Parts 166 to 170, inclusive, of Title 43 of the Code of Federal Regulations, and applications under the desert-land laws and the said Small Tract Act of June 1, 1938, shall be governed by the regulations contained in Parts 232 and 257, respectively, of that title.

Inquiries concerning these lands shall be addressed to the Manager, Land and Survey Office, Salt Lake City, Utah.

WILLIAM ZIMMERMAN, JR.,
Assistant Director.

[F. R. Doc. 51-4962; Filed, Apr. 30, 1951;
8:49 a. m.]

[1730268]

UTAH

NOTICE OF FILING OF PLAT OF SURVEY

APRIL 25, 1951.

Notice is given that the plat of original survey of the following described lands, accepted April 27, 1949, will be officially filed in the Land and Survey Office, Salt Lake City, Utah, effective at 10:00 a. m. on the 35th day after the date of this notice:

SALT LAKE MERIDIAN

T. 1 N., R. 11 E.,
All of secs. 5 to 9 inclusive;
All of secs. 16 to 21, inclusive;
All of secs. 28 to 33 inclusive.

The area described aggregates 10,914.86 acres.

All of the lands described are within the exterior boundaries of the Wasatch National Forest pursuant to proclamations of January 16, May 29, October 6, 1906, July 1, 1908 and June 30, 1915.

Anyone having a valid settlement or right to any of these lands initiated prior to the date of the withdrawal of the lands should assert the same within three months from the date on which the plat is officially filed by filing an application under appropriate public land law setting forth all facts relevant thereto.

All inquiries relating to these lands should be addressed to the Manager, Land and Survey Office, Salt Lake City, Utah.

WILLIAM ZIMMERMAN, JR.,
Assistant Director.

[F. R. Doc. 51-4964; Filed, Apr. 30, 1951;
8:49 a. m.]

[1633201]

UTAH

NOTICE OF FILING OF PLATS OF DEPENDENT RESURVEY AND EXTENSION SURVEY

APRIL 25, 1951.

Notice is given that the plats accepted December 17, 1947, of (1) resurvey comprising secs. 1 to 36 inclusive, T. 23 S., R. 3 E., and secs. 25 to 28 inclusive, secs. 33 to 36 inclusive, T. 23 S., R. 4 E., delineating a retracement and reestablishment of the lines of the original survey, and (2) extension survey of lands hereinafter described will be officially filed in

Land and Survey Office, Salt Lake City, Utah, effective at 10:00 a. m. on the 35th day after the date of this notice.

The lands affected by this notice are described as follows:

SALT LAKE MERIDIAN

T. 23 S., R. 4 E.,
All of secs. 1 to 24 inclusive;
All of secs. 29 to 32 inclusive.
T. 23 S., R. 5 E.,
All of secs. 3 to 9 inclusive;
All of secs. 17, 18, 19.

The area described aggregates 23,589.89 acres.

Available information indicates that the lands described are desert mountainous lands.

All of the lands described in T. 23 S., R. 4 E., are within the exterior boundaries of the Fish Lake Forest Reserve by proclamations of January 22, 1906 and March 30, 1911.

No applications for the remainder of the described lands may be allowed under the homestead, desert-land, small tract, or any other non-mineral public land laws unless the land has already been classified as valuable or suitable for such application or shall be so classified upon consideration of an application.

According to the field notes and as shown by the plat, there are springs of water in lot 6, sec. 6, and lot 4, sec. 19, T. 23 S., R. 5 E., S. L. M.

The legal subdivision containing springs and the lands within a quarter of a mile of such springs may be affected by the general withdrawal made by Executive order of April 17, 1926 (43 CFR 292.1), creating Public Water Reserve No. 107, but the question of whether this spring is of such size or value or so needed by the public as to bring the lands within the scope of the withdrawal is left for future determination.

At the hour and date specified above the said lands shall, subject to valid existing rights and the provisions of existing withdrawals, become subject to application, petition, location, or selection as follows:

(a) *Ninety-one day period for preference-right filings.* For a period of 91 days, commencing at the hour and on the day specified above, the public lands affected by this notice shall be subject only to (1) application under the homestead or the desert-land laws or the Small Tract Act of June 1, 1938, 52 Stat. 609 (43 U. S. 682a), as amended, by qualified veterans of World War II and other qualified persons entitled to preference under the act of September 27, 1944, 58 Stat. 747 (43 U. S. C. 279-284), as amended, subject to the requirements of applicable law, and (2) application under any applicable public-land law, based on prior existing valid settlement rights and preference rights conferred by existing laws or equitable claims subject to allowance and confirmation. Applications under subdivision (1) of this paragraph shall be subject to applications and claims of the classes described in subdivision (2) of this paragraph. All applications filed under this paragraph either at or before 10:00 a. m. on the 35th day after the date of this notice shall be treated as though filed simultaneously

at that time. All applications filed under this paragraph after 10:00 a. m. on the said 35th day shall be considered in the order of filing.

(b) *Date for non-preference-right filings.* Commencing at 10:00 a. m. on the 126th day after the date of this notice, any lands remaining unappropriated shall become subject to such application, petition, location, selection, or other appropriation by the public generally as may be authorized by the public-land laws. All such applications filed either at or before 10:00 a. m. on the 126th day after the date of this notice, shall be treated as though filed simultaneously at the hour specified on such 126th day. All applications filed thereafter shall be considered in the order of filing.

A veteran shall accompany his application with a complete photostatic, or other copy (both sides), of his certificate of honorable discharge, or of an official document of his branch of the service which shows clearly his honorable discharge as defined in § 181.36 of Title 43 of the Code of Federal Regulations, or constitutes evidence of other facts upon which the claim for preference is based and which shows clearly the period of service. Other persons claiming credit for service of veterans must furnish like proof in support of their claims. Persons asserting preference rights, through settlement or otherwise, and those having equitable claims, shall accompany their applications by duly corroborated statements in support thereof, setting forth in detail all facts relevant to their claims.

Applications for these lands, which shall be filed in the Land and Survey Office, Salt Lake City, Utah, shall be acted upon in accordance with the regulations contained in § 295.8 of Title 43 of the Code of Federal Regulations and Part 296 of that title, to the extent that such regulations are applicable. Applications under the homestead laws shall be governed by the regulations contained in Parts 166 to 170, inclusive, of Title 43 of the Code of Federal Regulations, and applications under the desert-land laws and the said Small Tract Act of June 1, 1938, shall be governed by the regulations contained in Parts 232 and 257, respectively, of that title.

Inquiries concerning these lands shall be addressed to the Manager, Land and Survey Office, Salt Lake City, Utah.

WILLIAM ZIMMERMAN, JR.,
Assistant Director.

[F. R. Doc. 51-4963; Filed, Apr. 30, 1951;
8:49 a. m.]

[Misc. 1990824]

WASHINGTON

ORDER PROVIDING FOR OPENING OF PUBLIC LANDS RELEASED FROM POWER SITE CLASSIFICATION NO. 349 OF JUNE 22, 1944

APRIL 25, 1951.

The order of the Acting Director, Geological Survey, of March 28, 1949, entitled "Power Site Cancellation No. 93" (14 F. R. 1620), having canceled in part Power Site Classification No. 349 approved June 22, 1944, the following-described public

lands are hereby restored to disposition under the applicable public-land laws as hereinafter indicated:

WILLAMETTE MERIDIAN

T. 27 N., R. 23 E.,
 Sec. 1, lot 4 and SW $\frac{1}{4}$ NW $\frac{1}{4}$;
 Sec. 2, lot 1, SE $\frac{1}{4}$ NE $\frac{1}{4}$, NE $\frac{1}{4}$ SE $\frac{1}{4}$ and SW $\frac{1}{4}$ SE $\frac{1}{4}$;
 Sec. 3, lot 1;
 Sec. 8, N $\frac{1}{2}$ NE $\frac{1}{4}$, SW $\frac{1}{4}$ NE $\frac{1}{4}$, E $\frac{1}{2}$ SW $\frac{1}{4}$, and NW $\frac{1}{4}$ SE $\frac{1}{4}$;
 Sec. 11, SE $\frac{1}{4}$ NW $\frac{1}{4}$;
 Sec. 21, SE $\frac{1}{4}$ SW $\frac{1}{4}$;
 Sec. 28, NE $\frac{1}{4}$ NW $\frac{1}{4}$, S $\frac{1}{2}$ NW $\frac{1}{4}$, and W $\frac{1}{2}$ SW $\frac{1}{4}$;
 Sec. 30, lots 3 and 4;
 Sec. 32, NE $\frac{1}{4}$ NE $\frac{1}{4}$, S $\frac{1}{2}$ NE $\frac{1}{4}$, and N $\frac{1}{2}$ SE $\frac{1}{4}$.

The areas described aggregate 1,079.77 acres.

The above-described lands are steep and rough, and are primarily suitable for grazing. They will not be subject to occupancy or disposition until they have been classified. It is unlikely that they will be classified as suitable for homestead, desert-land, or small-tract use.

The lands described shall be subject to application by the State of Washington for a period of ninety days from the date of publication of this order in the FEDERAL REGISTER for rights-of-way for public highways or as a source of material for the construction and maintenance of such highways, as provided by section 24 of the Federal Power Act, as amended.

This order shall not otherwise become effective to change the status of such lands until 10:00 a. m. on the 91st day after the date of publication. At that time the said lands shall become subject to application, petition, location, and selection, subject to valid existing rights, the provisions of existing withdrawals, the requirements of applicable law, and the 90-day preference right filing period for veterans and others entitled to preference under the act of September 27, 1944 (58 Stat. 747; 43 U. S. C. 279-284), as amended.

Information showing the periods during which and the conditions under which veterans and others may file applications for these lands may be obtained on request from the Manager, Land and Survey Office, Spokane, Washington.

WILLIAM ZIMMERMAN, JR.,
 Assistant Director.

[F. R. Doc. 51-4965; Filed, Apr. 30, 1951;
 8:50 a. m.]

DEPARTMENT OF COMMERCE

Federal Maritime Board

[Docket No. M-29]

PONCE CEMENT CORP.

NOTICE OF HEARING ON APPLICATION TO BAREBOAT CHARTER A GOVERNMENT-OWNED WAR-BUILT, DRY-CARGO VESSEL

Pursuant to section 3, Public Law 591, 81st Congress, notice is hereby given that an informal public hearing will be held at Washington, D. C., on May 8, 1951, at 10 o'clock a. m., in Room 4823; Department of Commerce Building, before Examiner F. J. Horan, upon the application of Ponce Cement Corporation to bareboat-charter a Liberty-type vessel for use in applicant's cement trade between ports in Puerto Rico and Florida.

The purpose of the hearing is to receive evidence with respect to whether the service for which such vessel is proposed to be chartered is required in the public interest and would not be adequately served without the use therein of such vessel, and with respect to the availability of privately owned American-flag vessels for charter on reasonable conditions and at reasonable rates for use in such service.

All persons having an interest in such application will be given an opportunity to be heard if present.

The parties may have oral argument before the examiner immediately following the close of the hearing, in lieu of briefs, and the examiner will issue a recommended decision. Parties may have seven (7) days within which to file exceptions to or memoranda in support of the examiner's recommended decision, but, due to the urgency of the matter, oral argument on exceptions before the Board will be dispensed with.

Dated: April 23, 1951.

By order of the Federal Maritime Board.

[SEAL] A. J. WILLIAMS,
 Secretary.

[F. R. Doc. 51-4986; Filed, Apr. 30, 1951;
 8:53 a. m.]

MEMBER LINES OF PACIFIC COAST-AUSTRALASIAN TARIFF BUREAU, ET AL.

NOTICE OF APPROVAL OF AGREEMENTS

Notice is hereby given that the Board by order dated April 23, 1951, approved the following described agreements pursuant to Section 15 of the Shipping Act, 1916, as amended:

Agreements 50-10, between the member lines of the Pacific Coast-Australasian Tariff Bureau; 4294-13, between the member lines of the Pacific Coast/Caribbean Sea Ports Conference; 4630-11, between the member lines of the Pacific/West Coast of South America Conference; 6170-6, between the member lines of the Capca Freight Conference; 7170-4, between the member lines of the Pacific Coast/Panama Canal Freight Conference; and 7570-4, between the member lines of the Pacific Coast/Mexico Freight Conference, provide for the cancellation of those provisions of the respective basic conference agreements which prohibit the payment of brokerage fees. These agreements were filed in order to comply with the United States Maritime Commission's decision and order in Docket 657, Agreements and Practices Pertaining to Brokerage and Related Matters.

Interested parties may obtain copies of these agreements at the Regulation Office, Federal Maritime Board, Washington, D. C.

Dated: April 25, 1951.

By order of the Federal Maritime Board.

[SEAL] R. L. McDONALD,
 Assistant Secretary.

[F. R. Doc. 51-4987; Filed, Apr. 30, 1951;
 8:53 a. m.]

CIVIL AERONAUTICS BOARD

[Docket No. 3868]

PENINSULAR AIR TRANSPORT; EXEMPTION APPLICATION

NOTICE OF HEARING

In the matter of the application of Peninsular Air Transport for an exemption filed pursuant to § 291.16 of the Board's Economic Regulations and section 416 (b) of the Civil Aeronautics Act of 1938, as amended.

Notice is hereby given pursuant to the Civil Aeronautics Act of 1938, as amended, particularly sections 205 (a) and 1001 of said act that a hearing in the above-entitled proceeding is assigned to be held on May 7, 1951 at 10 a. m. in Room 1011, Temporary Building No. 5, Sixteenth Street and Constitution Avenue NW., Washington, D. C., before Examiner William F. Cusick.

Without limiting the scope of the issues presented by the application, particular attention will be directed to the following matters and questions:

1. Is the present enforcement of the requirements of Title IV of the Civil Aeronautics Act, as amended, or any provision thereof, or any rule, regulation, terms, condition or limitation prescribed thereunder, as it affects Peninsular Air Transport, an undue burden on that air carrier by reason of the limited extent of, or unusual circumstances affecting the operation of such carrier and not in the public interest?

2. Subsidiary issues to a determination of whether the enforcement of the requirements of Title IV of the act and the rules and regulations of the Board prescribed thereunder is not in the public interest are:

(a) Will the operation of the air service proposed by Peninsular meet the statutory standards of section 416 (b) of the act and the tests in this respect set forth in an opinion of the Board issued on May 25, 1950, accompanying Orders, Serial Nos. E-4240 through E-4252?

(b) Is there a need for irregular air transportation by Peninsular?

(c) Do the past operations of Peninsular indicate that it can be trusted with the exemption authority sought, and operate within such authority?

3. If the foregoing issues are determined in the affirmative, what is the proper scope of exemption of Peninsular from the requirements of Title IV of the act, and what terms, conditions and limitations should be imposed on such exemption.

Notice is further given that any person desiring to be heard in opposition to the application, other than parties of record, must file with the Board on or before May 7, 1951, a statement setting forth the issues of fact or law which he desires to controvert and such person may appear and participate at the hearing in accordance with § 285.6 (a) of the rules of practice under Title IV of the Civil Aeronautics Act of 1938, as amended.

For further details of the service proposed and the relief requested, interested parties are referred to the application on file with the Civil Aeronautics Board.

Dated at Washington, D. C., April 25, 1951.

By the Civil Aeronautics Board.

[SEAL] M. C. MULLIGAN,
Secretary.

[F. R. Doc. 51-4991; Filed, Apr. 30, 1951;
8:54 a. m.]

FEDERAL COMMUNICATIONS COMMISSION

[Docket No. 9787]

FRANCIS J. MATRANGOLA

ORDER CONTINUING HEARING

In re application of Francis J. Matrangola, Wildwood, New Jersey, for construction permit; Docket No. 9787, File No. BP-7659.

The Commission having under consideration a motion filed April 16, 1951, by Francis J. Matrangola, requesting indefinite continuance of the hearing in the above-entitled proceeding, presently scheduled for April 24, 1951, pending action by the Commission on a petition for reconsideration and grant without hearing which applicant will shortly file with the Commission; and

It appearing, that since favorable action upon the petition for grant without hearing would remove the necessity for a hearing, a continuance of the hearing in order to permit consideration of such petition by the Commission would serve the public interest; and

It further appearing, that no opposition has been filed to the petition for continuance;

It is ordered, This 20th day of April 1951, that the hearing in the above-entitled proceeding, now scheduled for April 24, 1951, be, and it is hereby, continued to a date to be hereafter fixed.

FEDERAL COMMUNICATIONS
COMMISSION,

[SEAL] T. J. SLOWIE,
Secretary.

[F. R. Doc. 51-4947; Filed, Apr. 30, 1951;
8:45 a. m.]

[Docket No. 9877, 9878]

R. W. TOWERY AND PULASKI BROADCASTING CO. (WKSR)

ORDER CONTINUING HEARING

In re applications of R. W. Towery, Iuka, Mississippi, Docket No. 9877, File No. BP-7893; John R. Crowder and James Porter Clark d/b as Pulaski Broadcasting Company (WKSR), Pulaski, Tennessee, Docket No. 9878, File No. BP-7922; for construction permits.

The Commission having under consideration a petition filed on April 10, 1951, on behalf of John R. Crowder and James Porter Clark d/b as Pulaski Broadcasting Company, requesting that the hearing herein presently scheduled for April 26, 1951, be continued for a period of approximately sixty days; and

It appearing, that the time within which an opposition to said petition could be filed has expired and that no

opposition thereto has been received; and good cause having been shown therefor;

It is ordered, This 20th day of April 1951, that the petition herein of Pulaski Broadcasting Company is hereby granted and the hearing herein is hereby continued to June 25, 1951, at Washington, D. C.

FEDERAL COMMUNICATIONS
COMMISSION,

[SEAL] T. J. SLOWIE,
Secretary.

[F. R. Doc. 51-4946; Filed, Apr. 30, 1951;
8:45 a. m.]

[Docket Nos. 9900, 9936]

RADIO CALIFORNIA AND CAPITOL RADIO
ENTERPRISES

ORDER CONTINUING HEARING

In re application of Knox LaRue and Arnold C. Werner, d/b as Radio California, Sacramento, California, Docket No. 9900, File No. BP-7736; Irving James Schwartz, William Stephen George, John Matrangola and Samuel A. Melnicoe, d/b as Capitol Radio Enterprises, Sacramento, California, Docket No. 9936, File No. BP-7998; for construction permits.

The Commission having under consideration a petition, filed April 13, 1951, by Capitol Radio Enterprises, requesting a 60-day continuance of the hearing in the above-entitled proceeding presently scheduled for May 2, 1951, in Washington, D. C.; and

It appearing, that good and sufficient cause has been shown for the granting of such petition and no opposition to the grant thereof has been filed;

It is ordered, this 20th day of April 1951, that the hearing in the above-entitled proceeding, now scheduled for May 2, 1951, be and it is hereby, continued to July 9, 1951, in Washington, D. C.

FEDERAL COMMUNICATIONS
COMMISSION,

[SEAL] T. J. SLOWIE,
Secretary.

[F. R. Doc. 51-4948; Filed, Apr. 30, 1951;
8:45 a. m.]

[Docket No. 9904]

COMMONWEALTH BROADCASTING CORP.
(WLOW)

ORDER CONTINUING HEARING

In re application of Commonwealth Broadcasting Corporation (WLOW), Norfolk, Virginia, for modification of license to change main studio location; Docket No. 9904, File No. BML-1438.

The Commission having under consideration a petition filed on March 30, 1951, on behalf of Commonwealth Broadcasting Corporation, requesting that the hearing herein, presently scheduled for April 12, 1951, be continued for a period of approximately sixty days; and

It appearing, that the time within which an opposition to said petition could be filed has elapsed and no such opposition has been received, and good cause therefor having been shown;

It is ordered, This 6th day of April 1951, that the petition of Commonwealth Broadcasting Corporation herein for continuance is hereby granted and the hearing herein is hereby continued to June 11, 1951.

FEDERAL COMMUNICATIONS
COMMISSION,

[SEAL] T. J. SLOWIE,
Secretary.

[F. R. Doc. 51-4945; Filed, Apr. 30, 1951;
8:45 a. m.]

FEDERAL POWER COMMISSION

[Docket No. G-1619]

EL PASO NATURAL GAS CO.

ORDER FIXING DATE OF HEARING

On February 23, 1951, El Paso Natural Gas Company (Applicant), a Delaware corporation, having its principal place of business in El Paso, Texas, filed an application for a certificate of public convenience and necessity pursuant to section 7 (c) of the Natural Gas Act, as amended, authorizing the construction and operation of a meter station in Pinal County, Arizona, for the transportation and sale of natural gas by Applicant for resale in the towns of Ray and Sonora, Arizona, as fully described in the application on file with the Commission and open to public inspection.

The Commission finds: This proceeding is a proper one for disposition under the provisions of § 1.32 (b) (18 CFR 1.32 (b)) of the Commission's rules of practice and procedure, Applicant having requested that its application be heard under the shortened procedure provided by the aforesaid rule for noncontested proceedings, and no request to be heard, protest or petition having been filed subsequent to the giving of due notice of the filing of the application, including publication in the FEDERAL REGISTER on March 13, 1951 (16 F. R. 2371).

The Commission orders:

(A) Pursuant to the authority contained in and subject to the jurisdiction conferred upon the Federal Power Commission by sections 7 and 15 of the Natural Gas Act, as amended, and the Commission's rules of practice and procedure, a hearing be held on May 17, 1951, at 9:30 a. m., e. d. s. t., in the Hearing Room of the Federal Power Commission, 1800 Pennsylvania Avenue NW., Washington, D. C., concerning the matters involved and the issues presented by such application: *Provided, however*, That the Commission may, after a noncontested hearing, forthwith dispose of the proceeding pursuant to the provisions of § 1.32 (b) of the Commission's rules of practice and procedure.

(B) Interested State commissions may participate as provided by §§ 1.8 and 1.37 (f) (18 CFR 1.8 and 1.37 (f)) of the said rules of practice and procedure.

Date of issuance: April 24, 1951.

By the Commission.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4959; Filed, Apr. 30, 1951;
8:48 a. m.]

[Docket No. G-1634]

LOUISVILLE GAS AND ELECTRIC CO.

ORDER FIXING DATE OF HEARING

On March 12, 1951, Louisville Gas and Electric Company (Applicant), a Kentucky corporation, having its principal place of business in Louisville, Kentucky, filed an application, as supplemented on March 14, 1951, for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act, as amended, authorizing Applicant to make available to Pittsburgh and West Virginia Gas Company (Pittsburgh) natural gas when possible, by reducing its purchases of natural gas from Kentucky West Virginia Gas Company (Kentucky) in order to enable Kentucky to have additional gas available for delivery to its affiliate, Pittsburgh.

The Commission finds: This proceeding is a proper one for disposition under the provisions of § 1.32 (b) (18 CFR 1.32 (b)) of the Commission's rules of practice and procedure, Applicant having requested that its application be heard under the shortened procedure provided by the aforesaid rule for non-contested proceedings, and no request to be heard, protest or petition having been filed subsequent to the giving of due notice of the filing of the application, including publication in the FEDERAL REGISTER on March 29, 1951 (16 F. R. 2769-2770).

The Commission orders: Pursuant to the authority contained in and subject to the jurisdiction conferred upon the Federal Power Commission by sections 7 and 15 of the Natural Gas Act, as amended, and the Commission's rules of practice and procedure, a hearing be held on May 14, 1951, at 9:30 a. m., e. d. s. t., in the Hearing Room of the Federal Power Commission, 1800 Pennsylvania Avenue NW., Washington, D. C., concerning the matters involved and the issues presented by such application: *Provided, however*, That the Commission may, after a non-contested hearing, forthwith dispose of the proceeding pursuant to the provisions of § 1.32 (b) of the Commission's rules of practice and procedure.

Date of issuance: April 24, 1951.

By the Commission.

[SEAL] LEON M. FUQUAY,
Secretary.[F. R. Doc. 51-4958; Filed, Apr. 30, 1951;
8:48 a. m.]

[Docket No. G-1636]

EL PASO NATURAL GAS CO.

ORDER FIXING DATE OF HEARING

On March 19, 1951, El Paso Natural Gas Company (Applicant), a Delaware corporation, having its principal place of business in El Paso, Texas, filed an application for a certificate of public convenience and necessity pursuant to section 7 (c) of the Natural Gas Act, as amended, authorizing the construction and operation of approximately 2.25 miles of pipeline near Joseph City, Arizona, for the transportation and sale of natural gas by Applicant as fully de-

scribed in the application on file with the Commission and open to public inspection.

The Commission finds: This proceeding is a proper one for disposition under the provisions of § 1.32 (b) (18 CFR 1.32 (b)) of the Commission's rules of practice and procedure, Applicant having requested that its application be heard under the shortened procedure provided by the aforesaid rule for non-contested proceedings, and no request to be heard, protest or petition having been filed subsequent to the giving of due notice of the filing of the application, including publication in the FEDERAL REGISTER on April 4, 1951 (16 F. R. 2942).

The Commission orders:

(A) Pursuant to the authority contained in and subject to the jurisdiction conferred upon the Federal Power Commission by sections 7 and 15 of the Natural Gas Act, as amended, and the Commission's rules of practice and procedure, a hearing be held on May 17, 1951, at 9:45 a. m. (e. d. s. t.), in the Hearing Room of the Federal Power Commission, 1800 Pennsylvania Avenue NW., Washington, D. C., concerning the matters involved and the issues presented by such application: *Provided, however*, That the Commission may, after a non-contested hearing, forthwith dispose of the proceeding pursuant to the provisions of § 1.32 (b) of the Commission's rules of practice and procedure.

(B) Interested State commissions may participate as provided by §§ 1.8 and 1.37 (f) (18 CFR 1.8 and 1.37 (f)) of the said rules of practice and procedure.

Date of issuance: April 24, 1951.

By the Commission.

[SEAL] LEON M. FUQUAY,
Secretary.[F. R. Doc. 51-4960; Filed, Apr. 30, 1951;
8:48 a. m.]

[Docket No. G-1646]

TEXAS EASTERN TRANSMISSION CORP. ET AL.

ORDER FIXING DATE OF HEARING

APRIL 24, 1951.

In the matter of Texas Eastern Transmission Corporation, The East Ohio Gas Company and New York State Natural Gas Corporation; Docket No. G-1646.

On March 30, 1951, Texas Eastern Transmission Corporation (Texas Eastern), a Delaware corporation of Shreveport, Louisiana, The East Ohio Gas Company (East Ohio), an Ohio corporation of Cleveland, Ohio, and New York State Natural Gas Corporation (New York State Natural), a New York corporation of Pittsburgh, Pennsylvania, filed a joint application for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act, authorizing, for a limited period, the emergency delivery, exchange and transportation of natural gas for storage in the Oakford Storage Pool in Westmoreland County, Pennsylvania, through the existing pipelines of East Ohio and New York State Natural pending the completion by Texas Eastern of its lat-

eral pipeline to such storage pool, all as more fully described in such joint application on file with the Commission and open to public inspection.

The Commission finds: This proceeding is a proper one for disposition under the provisions of § 1.32 (b) (18 CFR 1.32 (b)) of the Commission's rules of practice and procedure, Applicants having requested that their application be heard under the shortened procedure provided by the aforesaid rule for non-contested proceedings, and no request to be heard, protest or petition having been filed subsequent to the giving of due notice of the filing of the application, including publication in the FEDERAL REGISTER on April 12, 1951 (16 F. R. 3240).

The Commission orders:

(A) Pursuant to the authority contained in and subject to the jurisdiction conferred upon the Federal Power Commission by sections 7 and 15 of the Natural Gas Act, as amended, and the Commission's rules of practice and procedure, a hearing be held on May 18, 1951, at 9:30 a. m., e. d. s. t., in the Hearing Room of the Federal Power Commission, 1800 Pennsylvania Avenue NW., Washington, D. C., concerning the matters involved and the issues presented by such joint application: *Provided, however*, That the Commission may, after a noncontested hearing, forthwith dispose of the proceeding pursuant to the provisions of § 1.32 (b) of the Commission's rules of practice and procedure.

(B) Interested State commissions may participate as provided by §§ 1.8 and 1.37 (f) (18 CFR 1.8 and 1.37 (f)) of the said rules of practice and procedure.

Date of issuance: April 25, 1951.

By the Commission.

[SEAL] LEON M. FUQUAY,
Secretary.[F. R. Doc. 51-4957; Filed, Apr. 30, 1951;
8:48 a. m.]

[Docket No. G-1666]

CENTRAL KENTUCKY NATURAL GAS CO.

NOTICE OF APPLICATION

APRIL 25, 1951.

Take notice that Central Kentucky Natural Gas Company (Applicant), a Kentucky corporation, address, Charleston, West Virginia, filed on April 16, 1951, an application for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act authorizing the construction and operation of approximately 18.6 miles of 12¾-inch loop pipeline paralleling that portion of its existing 10-inch transmission pipeline which extends westward from a point near Winchester, Kentucky, to Lexington, Kentucky.

Applicant proposes, by means of said facilities, to increase the capacity of its existing facilities in order to maintain and provide adequate service to its present customers in its Southern Division during the next winter period and to permit increased volumes of natural gas to be withdrawn from its Menifee Storage Pool. No new markets are proposed

to be served by means of the proposed facilities.

The estimated cost of the proposed facilities is \$700,000 and Applicant proposes to finance the proposed construction by the issuance and sale of securities to its parent company, The Columbia Gas System, Inc.

Protests or petitions to intervene may be filed with the Federal Power Commission, Washington 25, D. C., in accordance with the rules of practice and procedure (18 CFR 1.8 or 1.10) on or before the 14th day of May 1951. The application is on file with the Commission for public inspection.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4969; Filed, Apr. 30, 1951;
8:50 a. m.]

[Docket No. G-1667]

UNITED FUEL GAS CO.

NOTICE OF APPLICATION

APRIL 25, 1951.

Take notice that United Fuel Gas Company (Applicant), a West Virginia corporation, address, Charleston, West Virginia, filed on April 16, 1951, an application for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act authorizing the construction and operation of a 2,640 h. p. compressor station with dehydration plant, auxiliary units and appurtenant equipment near Lanham, West Virginia; approximately 45 miles of natural gas transmission pipeline consisting of 1 mile of 6 $\frac{1}{2}$ -inch pipe, 3.5 miles of 8 $\frac{1}{2}$ -inch pipe, 12.5 miles of 10 $\frac{3}{4}$ -inch pipe and 28 miles of 20-inch pipe; and the removal from Applicant's Walgrove compressor station of one 1,000 hp. compressor unit and the installation of the same at Applicant's Kanawha compressor station.

Applicant proposes to utilize said facilities to develop and expand its storage operations and transmission facilities in order to provide capacity and facilities sufficiently flexible to the demands of its markets. Applicant states that it proposes to acquire and activate three storage pools in addition to ten such pools now operated in depleted gas fields in close proximity to Applicant's transmission lines and markets. The proposed facilities will be used in connection with such storage operations and Applicant states that said facilities are necessary for the adequacy and continuity of service to its present markets. Applicant does not intend to serve additional markets through the proposed facilities.

The estimated cost of the proposed facilities, including the cost of acquiring and activating the proposed storage fields is \$4,755,830. Applicant proposes to finance the proposed construction by the issuance and sale of securities to its parent company, The Columbia Gas System, Inc.

Protests or petitions to intervene may be filed with the Federal Power Commission, Washington 25, D. C., in accordance

with the rules of practice and procedure (18 CFR 1.8 or 1.10) on or before the 14th day of May 1951. The application is on file with the Commission for public inspection.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4970; Filed, Apr. 30, 1951;
8:50 a. m.]

[Docket No. G-1670]

NATURAL GAS PIPELINE CO. OF AMERICA

NOTICE OF APPLICATION

APRIL 25, 1951.

Take notice that Natural Gas Pipeline Company of America (Applicant), a Delaware corporation, address, Chicago, Illinois, filed on April 17, 1951, an application for a certificate of public convenience and necessity pursuant to section 7 of the Natural Gas Act, authorizing the construction and operation of approximately 3.69 miles of 10-inch loop pipeline paralleling Applicant's existing 8-inch lateral pipeline extending from its main pipelines in Rock Island County, Illinois, to a connection with Applicant's existing pipelines crossing the Mississippi River.

Applicant proposes, commencing November 1, 1951, to increase, the total daily quantities of natural gas which it will deliver to Iowa-Illinois Gas & Electric Company at Davenport, Iowa, from 54,296 Mcf to an ultimate 97,645 Mcf per day. It is proposed that deliveries of the 97,645 Mcf per day ultimate, will be made commencing November 1, 1952. Applicant has entered into a new service agreement providing for such increased deliveries, and states that its present facilities are not adequate to enable it to make the deliveries which are desired by Iowa-Illinois Gas & Electric Company at the present point of delivery.

The estimated cost of construction of the proposed facilities is \$100,720. Said cost of construction is proposed to be paid for from cash on hand.

Protests or petitions to intervene may be filed with the Federal Power Commission, Washington 25, D. C., in accordance with the rules of practice and procedure (18 CFR 1.8 or 1.10) on or before the 14th day of May 1951. The application is on file with the Commission for public inspection.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4971; Filed, Apr. 30, 1951;
8:50 a. m.]

[Docket No. G-1672]

LOUISVILLE GAS AND ELECTRIC CO.

NOTICE OF APPLICATION

APRIL 25, 1951.

Take notice that on April 18, 1951, Louisville Gas and Electric Company (Louisville) a Kentucky corporation with principal place of business in Louisville, Kentucky, filed an application pursuant to section 7 (b) of the Natural Gas Act

for permission and approval to abandon certain facilities hereinafter described and to terminate service presently rendered by means of such facilities to Indiana Gas and Water Company, Inc. (Indiana).

Louisville states in its application that it presently owns and operates approximately 1.46 miles of 6-inch pipeline from Louisville's Jackson Street gas plant to a point of connection with Indiana's system near the north end of George Rogers Clark Memorial Bridge through which it supplies Indiana with natural gas for resale and distribution in and around New Albany, Jeffersonville, Clarksville and Clayburg, Indiana. Louisville states that Texas Gas Transmission Corporation (Texas) will undertake to serve Indiana with the gas needed for distribution in these communities if the facilities proposed by Texas in its application, Docket No. G-1578, are authorized by the Commission. Louisville states further that, if the abandonment is not permitted, its customers, including those in the four communities, will suffer gas shortages at periods of peak demand.

Protests or petitions to intervene may be filed with the Federal Power Commission, Washington 25, D. C., in accordance with the rules of practice and procedure (18 CFR 1.8 or 1.10) on or before the 14th day of May 1951. The application is on file with the Commission for public inspection.

[SEAL] LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4972; Filed, Apr. 30, 1951;
8:50 a. m.]

[Docket No. G-1673]

MICHIGAN-WISCONSIN PIPE LINE CO.

ORDER SUSPENDING RATE SCHEDULE

APRIL 24, 1951.

On March 30, 1951, Michigan-Wisconsin Pipe Line Company (Michigan-Wisconsin) filed its First Revised Sheet No. 5 to its FPC Gas Tariff, comprising its Rate Schedule G-1, proposing changes in such rate schedule to be made effective as of May 1, 1951.

Said First Revised Sheet No. 5, as filed, provides for an increase in the rate contained in Rate Schedule G-1 from twenty-eight (28) cents per Mcf of natural gas sold thereunder to thirty-one and one-half (31 $\frac{1}{2}$) cents per Mcf. The proposed increase in rate would result in increased payments by Michigan-Wisconsin's customers amounting to \$3,771,755, which is an increase of twelve and one-half percent (12 $\frac{1}{2}$ %), based upon the estimated sales during the twelve-months period ending March 31, 1952.

Previously, at the time of the proceedings before the Commission at Docket Nos. G-1156 and G-1302, Michigan-Wisconsin had estimated that, upon completion of construction and commencement of operation of the facilities therein involved, a reduction in the presently effective rate provided in Rate Schedule G-1 would be in order (see FPC Supplemental Opinion No. 180-A and Opinion No. 196,

and the order accompanying the latter opinion). Now, however, Michigan-Wisconsin states that revised cost-of-service estimates, including a return, indicate the necessity for the increased rate presently proposed.

The increased rate provided in said First Revised Sheet No. 5 to Michigan-Wisconsin's FPC Gas Tariff has not been shown to be justified and may be unjust, unreasonable, unduly discriminatory or preferential, or otherwise unlawful.

Unless the operation of said First Revised Sheet No. 5, comprising Michigan-Wisconsin's Rate Schedule G-1, is suspended by order of the Commission, it will become effective as of May 1, 1951, pursuant to the provisions of the Natural Gas Act and the Regulations thereunder.

As required by § 154.16 of the Commission's regulations under the Natural Gas Act, a copy of said First Revised Sheet No. 5 to Michigan-Wisconsin's FPC Gas Tariff has been sent to each customer which would be affected thereby, and also to various State, county, and municipal authorities. Comments have been received from some of such parties.

The Public Service Commission of Wisconsin, the City of Milwaukee, Wisconsin, the City of Detroit, Michigan, and the County of Wayne, Michigan, have filed objections to the proposed increased rate, and have requested that such First Revised Sheet No. 5 be suspended and a hearing held with respect to the reasonableness of the increased rate therein proposed. Comments have also been received from the Wisconsin Power and Light Company, Wisconsin Michigan Power Company, Wisconsin Natural Gas Company, Wisconsin Public Service Corporation, Keokuk Gas Service Company, and Wisconsin Fuel and Light Company, each of which is a customer of Michigan-Wisconsin, which question certain aspects of the proposed increased rate.

The Commission finds: It is necessary and proper in the public interest and to aid in the enforcement of the provisions of the Natural Gas Act that the Commission enter upon a hearing, pursuant to the authority contained in section 4 of such act, concerning the lawfulness of Michigan-Wisconsin's FPC Gas Tariff First Revised Sheet No. 5, and that said First Revised Sheet No. 5 and the rate schedule therein contained be suspended as hereinafter provided and the use thereof be deferred pending hearing and decision herein.

The Commission orders:

(A) Pursuant to the authority contained in section 4 of the Natural Gas Act, a public hearing be held upon a date to be fixed by further order of the Commission concerning the lawfulness of the rates, charges, and classifications contained in the aforesaid First Revised Sheet No. 5 to Michigan-Wisconsin Pipe Line Company's FPC Gas Tariff.

(B) Pending such hearing and decision thereon, said First Revised Sheet No. 5 to Michigan-Wisconsin's FPC Gas Tariff be and the same is hereby suspended and the use thereof is deferred until October 1, 1951, and until such

further time thereafter as said First Revised Sheet No. 5 may be made effective in the manner prescribed by the Natural Gas Act.

(C) Interested State commissions may participate as provided by §§ 1.8 and 1.37 (f) (18 CFR 1.8 and 1.37 (f)) of the Commission's rules of practice and procedure.

Date of issuance: April 25, 1951.

By the Commission.

[SEAL]

LEON M. FUQUAY,
Secretary.

[F. R. Doc. 51-4956; Filed, Apr. 30, 1951;
8:47 a. m.]

FEDERAL SECURITY AGENCY

Food and Drug Administration

ORGANIZATION AND FUNCTIONS

REVISED LIST OF FIELD SERVICE

The description of the organization, functions, and procedures of the Food and Drug Administration as published in the FEDERAL REGISTER of November 27, 1948 (13 F. R. 6983), and amended in the FEDERAL REGISTER of May 6 and November 16, 1949 (14 F. R. 2363, 6959) and July 18, 1950 (15 F. R. 4565) is amended in the following respect:

In section I, *Organization*, paragraph C, *Field service*, the list of addresses of district headquarters, subdistricts, and inspection stations is revised to read as follows:

ATLANTA DISTRICT: Room 416, Federal Annex, Atlanta 3, Ga.

Inspection stations: U. S. Engineers Building No. 1, Second Floor, Customhouse Wharf, Charleston 40, S. C. (P. O. Box 711). Room 233, Post Office Building, Charlotte 1, N. C. (P. O. Box 1516). Room 334, Customhouse and Post Office Building, Jacksonville 1, Fla. (P. O. Box 4937). Pier 2, Municipal Docks, c/o U. S. Custom Inspectors, Miami 17, Fla. (P. O. Box 2776). Room 117, U. S. Appraiser's Stores, Platt and Water Streets, Tampa 1, Fla. (P. O. Box 1166).

BALTIMORE DISTRICT: Room 800, 103 South Gay Street, Baltimore 2, Md.

Inspection stations: Room 323, State Capitol Building, Charleston 23, W. Va. (P. O. Box 641). Room 415-B, U. S. Post Office and Courthouse, Norfolk 10, Va. (P. O. Box 1222). Room 304, Post Office Building, Roanoke 3, Va. (P. O. Box 437). Room 4175, South Agriculture Building, Washington 25, D. C.

BOSTON DISTRICT: Room 805, U. S. Appraiser's Stores, 408 Atlantic Avenue, Boston 10, Mass.

Inspection stations: Room 11, U. S. Custom Building, 312 Fore Street, Portland 3, Maine. Room 509, Main Post Office Building, Providence 3, R. I. Room 312, Federal Building, Springfield 3, Mass.

BUFFALO DISTRICT: Room 415, Federal Building, South Division and Ellicott Streets, Buffalo 3, N. Y.

Subdistrict: Room 303, Old Post Office Building, Fourth and Smithfield Streets, Pittsburgh 19, Pa.

Inspection station: Room 56, Federal Building, Rochester, N. Y.

CHICAGO DISTRICT: Room 1222, Post Office Building, Van Buren and Canal Streets, Chicago 7, Ill.

Inspection stations: Room 908, Federal Building, 231 West Lafayette Boulevard, Detroit 26, Mich. Room 363, Post Office Building, Milwaukee 2, Wis. (P. O. Box 850).

CINCINNATI DISTRICT: Room 501, Post Office Building, Cincinnati 2, Ohio.

Inspection stations: Room 2, New Post Office Building, Cleveland 13, Ohio. Room 302, Old Post Office Building, South Third and State Streets, Columbus 15, Ohio. Room 241, State Board of Health Building, 1098 West Michigan, Indianapolis, Ind. Room 205-A, U. S. Courthouse, Nashville 3, Tenn.

DENVER DISTRICT: Room 531, U. S. Customhouse, Denver 2, Colo.

Inspection station: Room AO/B, Federal Building, Salt Lake City 1, Utah.

KANSAS CITY DISTRICT: Room 323, U. S. Courthouse, 811 Grand Avenue, Kansas City 6, Mo.

Inspection stations: Room 104, Municipal Building, 209 North Walker Street, Oklahoma City 2, Okla. Room 413, Federal Office Building, Omaha 2, Nebr.

LOS ANGELES DISTRICT: Room 514, California Medical Building, 1401 South Hope Street, Los Angeles 15, Calif.

Inspection stations: Pier A, Berth 5, Long Beach, Calif. Room 305, Federal Office Building, Phoenix, Ariz. Room 138, U. S. Customs and Courthouse Building, San Diego 1, Calif.

MINNEAPOLIS DISTRICT: Room 201, Federal Office Building, Washington and Third Avenue South, Minneapolis 1, Minn.

Inspection station: Room 218, Old Federal Building, Des Moines 9, Iowa.

NEW ORLEANS DISTRICT: Room 223, U. S. Custom House, 423 Canal Street, New Orleans 16, La.

Subdistrict: Room 1018, Federal Office Building, Houston 14, Texas (P. O. Box 4240).

Inspection stations: Room 203, Social Security Building, Third Avenue and Twenty-third Street North, Birmingham 1, Ala. (P. O. Box 1649). 103 Norman Building, Dallas 2, Tex. 753 Gladstone Avenue, Shreveport, La. (P. O. Box 4267, Centenary Station).

NEW YORK DISTRICT: Room 1200, U. S. Appraiser's Stores, 201 Varick Street, New York 14, N. Y.

Inspection stations: Room B-99, Post Office Building, Newark 1, N. J. (P. O. Box 204). Room 208, Post Office Building, Waterbury 51, Conn.

PHILADELPHIA DISTRICT: Room 1204, New Customhouse, Second and Chestnut Streets, Philadelphia 6, Pa.

Inspection stations: Room 4, 201 State Street, Harrisburg, Pa. Select Building, Scranton, Pa. (P. O. Box 901).

ST. LOUIS DISTRICT: Room 1007, New Federal Building, St. Louis 1, Mo.

Inspection stations: 309 State Board of Health Building, Little Rock, Ark. Room 326, U. S. Customhouse, Memphis 1, Tenn. Room 204, City Hall, Peoria, Ill. (P. O. Box 217). Room 225, Post Office Building, Springfield, Mo. (P. O. Box 267).

SAN FRANCISCO DISTRICT: Room 512, Federal Office Building, Fulton and Leavenworth Streets, San Francisco 2, Calif.

Inspection stations: Room 308, Post Office Building, Fresno, Calif. Room 477, Post Office Building, Ninth and I Streets, Sacramento, Calif.

SEATTLE DISTRICT: Room 501, Federal Office Building, Seattle 4, Wash.

Subdistrict: Room 315, U. S. Customhouse, Portland 9, Oreg.

Inspection stations: 215 Federal Building, Butte, Mont. (P. O. Box 247). Room 321, Federal Building, Spokane 8, Wash.

Dated: April 25, 1951.

[SEAL]

OSCAR R. EWING,
Administrator.

[F. R. Doc. 51-4980; Filed, Apr. 30, 1951;
6:52 a. m.]

INTERSTATE COMMERCE COMMISSION

[4th Sec. Application 26047]

LIQUEFIED PETROLEUM GAS FROM THE
SOUTHWEST TO SPRINGFIELD, VT.

APPLICATION FOR RELIEF

APRIL 26, 1951.

The Commission is in receipt of the above-entitled and numbered application for relief from the long-and-short-haul provision of section 4 (1) of the Interstate Commerce Act.

Filed by: D. Q. Marsh, Agent, for carriers parties to his tariff I. C. C. No. 3651.

Commodities involved: Liquefied petroleum gas, in tank-car loads.

From: Points in Arkansas, Kansas, Louisiana, Missouri, New Mexico, Oklahoma, and Texas.

To: Springfield, Vt.

Grounds for relief: Circuitous routes and competition with rail carriers.

Schedules filed containing proposed rates: D. Q. Marsh's tariff I. C. C. No. 3651, Supp. 258.

Any interested person desiring the Commission to hold a hearing upon such application shall request the Commission in writing so to do within 15 days from the date of this notice. As provided by the general rules of practice of the Commission, Rule 73, persons other than applicants should fairly disclose their interest, and the position they intend to take at the hearing with respect to the application. Otherwise the Commission, in its discretion, may proceed to investigate and determine the matters involved in such application without further or formal hearing. If because of an emergency a grant of temporary relief is found to be necessary before the expiration of the 15-day period, a hearing, upon a request filed within that period, may be held subsequently.

By the Commission, Division 2.

[SEAL]

W. P. BARTEL,
Secretary.[F. R. Doc. 51-4973; Filed Apr. 30, 1951;
8:51 a. m.]

[4th Sec. Application 26048]

LUMBER, FENCE POSTS AND RELATED
ARTICLES FROM COUSINS, KANS., TO
CERTAIN POINTS

APPLICATION FOR RELIEF

APRIL 26, 1951.

The Commission is in receipt of the above-entitled and numbered application for relief from the long-and-short-haul provision of section 4 (1) of the Interstate Commerce Act.

Filed by: D. Q. Marsh, Agent, for carriers parties to tariffs listed below.

Commodities involved: Lumber, fence posts, and other forest products, carloads.

From: Cousins, Kans.

To: Points in southwestern, Illinois, and western trunk-line territories, and Mississippi River crossings.

Grounds for relief: Circuitous routes, competition with rail carriers, and market competition.

Schedules filed containing proposed rates: D. Q. Marsh's tariffs I. C. C. No. 3805, Supp. 55, No. 3806, Supp. 26, No. 3954, Supp. 3, No. 3261, Supp. 152, No. 3924, Supp. 5.

Any interested person desiring the Commission to hold a hearing upon such application shall request the Commission in writing so to do within 15 days from the date of this notice. As provided by the general rules of practice of the Commission, Rule 73, persons other than applicants should fairly disclose their interest, and the position they intend to take at the hearing with respect to the application. Otherwise the Commission, in its discretion, may proceed to investigate and determine the matters involved in such application without further or formal hearing. If because of an emergency a grant of temporary relief is found to be necessary before the expiration of the 15-day period, a hearing, upon a request filed within that period, may be held subsequently.

By the Commission, Division 2.

[SEAL]

W. P. BARTEL,
Secretary.[F. R. Doc. 51-4974; Filed, Apr. 30, 1951;
8:51 a. m.]

[4th Sec. Application 26049]

PIG IRON FROM NEW YORK AND PENNSYLVANIA
TO THE SOUTH

APPLICATION FOR RELIEF

APRIL 23, 1951.

The Commission is in receipt of the above-entitled and numbered application for relief from the long-and-short-haul provision of section 4 (1) of the Interstate Commerce Act.

Filed by: C. W. Boin, Agent, for carriers parties to his tariff I. C. C. No. A-911.

Commodities involved: Pig iron, carloads.

From: Buffalo, N. Y., Bethlehem, Pa., and other producing points in New York and Pennsylvania.

To: Specified points in southern territory.

Grounds for relief: Circuitous routes and to apply over short tariff routes rates constructed on the basis of the short line distance formula.

Schedules filed containing proposed rates: C. W. Boin's tariff I. C. C. No. A-911, Supp. 19.

Any interested person desiring the Commission to hold a hearing upon such application shall request the Commission in writing so to do within 15 days from the date of this notice. As provided by the general rules of practice of the Commission, Rule 73, persons other than applicants should fairly disclose their interest, and the position they intend to take at the hearing with respect to the application. Otherwise the Commission, in its discretion, may proceed to investigate and determine the matters involved in such application without further or formal hearing. If because of an emergency a grant of temporary relief is found to be necessary before the expiration of the 15-day period, a hearing, upon a request filed within that period, may be held subsequently.

ing, upon a request filed within that period, may be held subsequently.

By the Commission, Division 2.

[SEAL]

W. P. BARTEL,
Secretary.[F. R. Doc. 51-4975; Filed, Apr. 30, 1951;
8:51 a. m.]

[4th Sec. Application 26050]

D. D. T. FROM NEW JERSEY, DELAWARE AND
PENNSYLVANIA, TO SOUTHERN TERRITORY

APPLICATION FOR RELIEF

APRIL 26, 1951.

The Commission is in receipt of the above-entitled and numbered application for relief from the long-and-short-haul provision of section 4 (1) of the Interstate Commerce Act.

Filed by: C. W. Boin, Agent, for carriers parties to his tariff I. C. C. No. A-911.

Commodities involved: D. D. T. (dichlorodiphenyl - trichloroethane), carloads.

From: Newark, N. J., Marcus Hook, Pa., North Claymont, Del., and Natrona, Pa.

To: Specified points in southern territory.

Grounds for relief: Circuitous routes and to apply over short tariff routes rates constructed on the basis of the short line distance formula.

Schedules filed containing proposed rates: C. W. Boin's tariff I. C. C. No. A-911, Supp. 19.

Any interested person desiring the Commission to hold a hearing upon such application shall request the Commission in writing so to do within 15 days from the date of this notice. As provided by the general rules of practice of the Commission, Rule 73, persons other than applicants should fairly disclose their interest, and the position they intend to take at the hearing with respect to the application. Otherwise the Commission, in its discretion, may proceed to investigate and determine the matters involved in such application without further or formal hearing. If because of an emergency a grant of temporary relief is found to be necessary before the expiration of the 15-day period, a hearing, upon a request filed within that period, may be held subsequently.

By the Commission, Division 2.

[SEAL]

W. P. BARTEL,
Secretary.[F. R. Doc. 51-4976; Filed Apr. 30, 1951;
8:51 a. m.]

[Rev. S. O. 874, 2d Rev. General Permit 2]

LIQUID STARCH, LIQUID DEXTRENE, CORN
SYRUP, AND/OR GLUCOSE

LOADING REQUIREMENTS

Pursuant to the authority vested in me in paragraph (d) of Revised Service Order No. 874 (16 F. R. 2040, 3133), permission is granted for any common carrier by railroad, subject to the Interstate Commerce Act to disregard the

provisions of Revised Service Order No. 874 insofar as they apply to any car loaded with liquid starch, liquid dextrine, corn syrup and/or glucose in bottles or in 55 gallon barrels or metal drums when any consignor advises that service would be denied because of inability to meet loading requirements of Revised Service Order 874 because meeting such minimum requirements would constitute hazardous loading.

The waybills shall show reference to this revised general permit and any consignor forwarding cars under this revised general permit shall furnish the Permit Agent with the car numbers, initials, weights, and destinations of the cars shipped under this revised general permit, as well as the car numbers, initials, and weights of all cars loaded with liquid starch, liquid dextrine, corn syrup, and/or glucose shipped; such information to be furnished on the first day of each month.

This general permit shall become effective at 12:01 a. m., April 25, 1951, and shall expire at 11:59 p. m., September 15, 1951, unless otherwise modified, changed, suspended or revoked.

A copy of this general permit has been served upon the Association of American Railroads, Car Service Division, as Agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement, and notice of this Permit shall be given to the general public by depositing a copy in the Office of the Secretary of the Commission at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 24th day of April 1951.

HOWARD S. KLINE,
Permit Agent.

[F. R. Doc. 51-4977; Filed, Apr. 30, 1951;
8:51 a. m.]

[Rev. S. O. 874, Rev. General Permit 15]

CORN GLUTEN FEED

LOADING REQUIREMENTS

Pursuant to the authority vested in me in paragraph (d) of Revised Service Order No. 874 (16 F. R. 2040, 3133), permission is granted for any common carrier by railroad, subject to the Interstate Commerce Act, to disregard the provisions of Revised Service Order No. 874 insofar as they apply to any car loaded with corn gluten feed when any consignor advises that service would be denied because of its inability to meet the minimum requirements because of tendency of commodity to cake and heat in warm weather.

The waybills shall show reference to this general permit and any consignor forwarding cars under this general permit shall furnish the Permit Agent the car numbers, initials, and destinations of the cars shipped under this permit, and also the car numbers, initials, and weights of all cars of corn gluten feed shipped; such information to be furnished on the first of each month.

This general permit shall become effective at 12:01 a. m., April 25, 1951, and

shall expire at 11:59 p. m., September 15, 1951, unless otherwise modified, changed, suspended or revoked.

A copy of this general permit has been served upon the Association of American Railroads, Car Service Division, as Agent of the railroads subscribing to the car service and per diem agreement under the terms of that agreement, and notice of this Permit shall be given to the general public by depositing a copy in the Office of the Secretary of the Commission, at Washington, D. C., and by filing it with the Director, Division of the Federal Register.

Issued at Washington, D. C., this 24th day of April 1951.

HOWARD S. KLINE,
Permit Agent.

[F. R. Doc. 51-4978; Filed, Apr. 30, 1951;
8:51 a. m.]

DEPARTMENT OF JUSTICE

Office of Alien Property

AUTHORITY: 40 Stat. 411, 55 Stat. 839, Pub. Laws 322, 671, 79th Cong., 60 Stat. 50, 925; 50 U. S. C. and Supp. App. 1, 616; E. O. 9193, July 6, 1942, 3 CFR, Cum. Supp., E. O. 9567, June 8, 1945, 3 CFR, 1945 Supp., E. O. 9788, Oct. 14, 1946, 11 F. R. 11981.

[Vesting Order 17652]

KINTARO YAMAMOTO

In re: Bank account and cash owned by Kintaro Yamamoto. D-39-13019-E-1/2.

Under the authority of the Trading With the Enemy Act, as amended, Executive Order 9193, as amended, and Executive Order 9788, and pursuant to law, after investigation, it is hereby found:

1. That Kintaro Yamamoto, whose last known address is Japan, is a resident of Japan and a national of a designated enemy country (Japan);

2. That the property described as follows:

a. That certain debt or other obligation of Bank of America National Trust and Savings Association, 300 Montgomery Street, San Francisco, California, arising out of a Savings Account, account number 588, entitled Kintaro Yamamoto, maintained at the Laurel Sunset Branch Office of the aforesaid association located at 7966 Sunset Boulevard, Hollywood, California, and any and all rights to demand, enforce and collect the same, and

b. Cash in the amount of \$30.60 presently in the custody of Federal Reserve Bank of New York, New York, New York, owned by Kintaro Yamamoto, and any and all rights to demand, enforce and collect the same,

is property within the United States owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or which is evidence of ownership or control by, the aforesaid national of a designated enemy country (Japan);

and it is hereby determined:

3. That to the extent that the person named in subparagraph 1 hereof is not within a designated enemy country, the national interest of the United States

requires that such person be treated as a national of a designated enemy country (Japan).

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

[F. R. Doc. 51-4995; Filed, Apr. 30, 1951;
8:55 a. m.]

[Vesting Order 17653]

HILDEGARD ACKMANN

In re: Stock owned by Hildegard Ackmann. F-28-31174.

Under the authority of the Trading With the Enemy Act, as amended, Executive Order 9193, as amended, and Executive Order 9788, and pursuant to law, after investigation, it is hereby found:

1. That Hildegard Ackmann whose last known address is Lenbachstrasse 77, Hannover, Germany, is a resident of Germany and a national of a designated enemy country (Germany);

2. That the property described as follows: Fifty (50) shares of no par value common capital stock of United States Steel Corporation, 71 Broadway, New York, New York, evidenced by the certificates numbered and in the amounts listed below:

Certificate Nos.:	Number of shares
X149550/3 (each)	10
Q64828	10

together with all declared and unpaid dividends thereon,

is property within the United States owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or which is evidence of ownership or control by, Hildegard Ackmann, the aforesaid national of a designated enemy country (Germany);

and it is hereby determined:

3. That to the extent that the person named in subparagraph 1 hereof is not within a designated enemy country, the national interest of the United States requires that such person be treated as a national of a designated enemy country (Germany).

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

[F. R. Doc. 51-4996, Filed, Apr. 30, 1951;
8:55 a. m.]

[Vesting Order 17654]

GESINE DIEKMANN

In re: Bonds owned by the personal representatives, heirs, next of kin, legatees and distributees of Gesine Diekmann, deceased. D-28-12980.

Under the authority of the Trading With the Enemy Act, as amended, Executive Order 9193, as amended, and Executive Order 9788, and pursuant to law, after investigation, it is hereby found:

1. That the personal representatives, heirs, next of kin, legatees and distributees of Gesine Diekmann, deceased, who there is reasonable cause to believe are residents of Germany, are nationals of a designated enemy country (Germany);

2. That the property described as follows:

a. That certain debt or other obligation, matured or unmatured, evidenced by one (1) Denver & Rio Grande Railroad Company First Consolidated Mortgage Gold Bond 4% Bond, due 1936, of \$1,000.00 face value, bearing the number 3573, and any and all rights to demand, enforce and collect the aforesaid debt or other obligation, and all rights in, to and under the aforesaid bond, including particularly but not limited to any and all rights under a Reorganization Plan effective April 1947, and

b. Those certain debts or other obligations, matured or unmatured, evidenced by five (5) Missouri Kansas & Texas Railway Company First Mortgage Gold 4% Bonds, due 1990, each of \$500.00 face value, bearing the numbers 36126, 36127, 37001, 39427 and 41088, and any and all rights to demand, enforce and collect the aforesaid debts or other obligations, and all rights in, to and under the aforesaid bonds,

is property within the United States owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or which is evidence of ownership or control by, the personal representatives, heirs, next of kin, legatees and distributees of Gesine Diekmann, deceased, the aforesaid nationals of a designated enemy country (Germany);

and it is hereby determined:

3. That to the extent that the personal representatives, heirs, next of kin, lega-

tees and distributees of Gesine Diekmann, deceased, are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country (Germany).

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

[F. R. Doc. 51-4997, Filed, Apr. 30, 1951;
8:55 a. m.]

[Vesting Order 17660]

CREDITANSTALT-BANKVEREIN

In re: Accounts maintained in the name of Creditanstalt-Bankverein, Vienna, Austria, and owned by persons whose names are unknown. F-6-8; A-1 and E-2.

Under the authority of the Trading With the Enemy Act, as amended, Executive Orders 9193, as amended, 9788 and 9989, and pursuant to law, after investigation, it is hereby found:

1. That the property described as follows: All property, rights and interests in the accounts identified in Exhibit A attached hereto and by reference made a part hereof, together with

(a) Any other property, rights and interests which represent accumulations or accruals to, changes in form of, or substitutions for, any of the property, rights and interests in said identified accounts on October 2, 1950, and which are now held in other accounts being maintained as blocked or otherwise subject to the restrictions of Executive Order 8389, as amended, or regulations, rulings, orders or instructions issued thereunder, and

(b) Any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants) and any and all declared and unpaid dividends on any shares of stock in any of said accounts,

excepting from the foregoing, however, all lawful liens and setoffs of the respective institutions in the United States with whom the aforesaid accounts are maintained,

is property within the United States;

2. That the property described in subparagraph 1 hereof is owned or controlled by, payable or deliverable to, held on be-

half of or on account of, or owing to, or is evidence of ownership or control by persons, names unknown, who, if individuals, there is reasonable cause to believe are residents of a designated enemy country and which, if partnerships, associations, corporations, or other organizations, there is reasonable cause to believe are organized under the laws of a designated enemy country or on or since the effective date of Executive Order 8389, as amended, have had their principal places of business in a designated enemy country;

3. That the persons referred to in subparagraph 2 hereof are nationals of a designated enemy country;

and it is hereby determined:

4. That to the extent that the persons referred to in subparagraph 2 hereof are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country.

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended, and the term "designated enemy country" has reference to Germany or Japan.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

EXHIBIT A

Accounts maintained in the name of Creditanstalt-Bankverein, Vienna, Austria]

Column I	Column II
Name and address of institution which maintains account	Designation of account
The Chase National Bank of the City of New York, 18 Pine St., New York, N. Y.	Creditanstalt-Bankverein, Vienna, Austria, a/c B Clients a/c (FS 86131), as described by The Chase National Bank of the City of New York in its report on Form OAF-700 bearing its Serial No. 229.

[F. R. Doc. 51-4998, Filed, Apr. 30, 1951;
8:56 a. m.]

[Vesting Order 17662]

THEODOOR GILISSEN (BANK)

In re: Accounts maintained in the name of Theodoor Gilissen (Bank), Amsterdam, The Netherlands, and owned by persons whose names are unknown. F-49-1277.

Under the authority of the Trading With the Enemy Act, as amended, Executive Orders 9193, as amended, 9788 and 9989, and pursuant to law, after investigation, it is hereby found:

1. That the property described as follows: All property, rights and interests in the accounts identified in Exhibit A attached hereto and by reference made a part hereof, together with

(a) Any other property, rights and interests which represent accumulations or accruals to, changes in form of, or substitutions for, any of the property, rights and interests in said identified accounts on October 2, 1950, and which are now held in other accounts being maintained as blocked or otherwise subject to the restrictions of Executive Order 8389, as amended, or regulations, rulings, orders or instructions issued thereunder, and

(b) Any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants) and any and all declared and unpaid dividends on any shares of stock in any of said accounts,

excepting from the foregoing, however, all lawful liens and setoffs of the respective institutions in the United States with whom the aforesaid accounts are maintained,

is property within the United States;

2. That the property described in subparagraph 1 hereof is owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or is evidence of ownership or control by, persons, names unknown, who, if individuals, there is reasonable cause to believe are residents of a designated enemy country and which, if partnerships, associations, corporations, or other organizations, there is reasonable cause to believe are organized under the laws of a designated enemy country or on or since the effective date of Executive Order 8389, as amended, have had their principal places of business in a designated enemy country;

3. That the persons referred to in subparagraph 2 hereof are nationals of a designated enemy country;

and it is hereby determined:

4. That to the extent that the persons referred to in subparagraph 2 hereof are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country.

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended,

and the term "designated enemy country" has reference to Germany or Japan.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

EXHIBIT A

[Accounts maintained in the name of Theodoor Gilissen (Bank), Amsterdam, The Netherlands]

Column I	Column II
Name and address of institution which maintains account	Designation of account
Laidlaw & Co., 26 Broad St., New York 4, N. Y.	Accumulated dividends on various blocked shares, as described by Laidlaw & Co. in its report on Form OAP-700.

[F. R. Doc. 51-4999; Filed, Apr. 30, 1951; 8:56 a. m.]

[Vesting Order 17664]

SOCIETE BANCAIRE GENEVE

In re: Accounts maintained in the name of Societe Bancaire Geneve, Geneva, Switzerland, and owned by persons whose names are unknown. F-34-481.

Under the authority of the Trading With the Enemy Act, as amended, Executive Orders 9193, as amended, 9788 and 9989, and pursuant to law, after investigation, it is hereby found:

1. That the property described as follows: All property, rights and interests in the accounts identified in Exhibit A attached hereto and by reference made a part hereof, together with

(a) Any other property, rights and interests which represent accumulations or accruals to, changes in form of, or substitutions for, any of the property, rights and interests in said identified accounts on October 2, 1950, and which are now held in other accounts being maintained as blocked or otherwise subject to the restrictions of Executive Order 8389, as amended, or regulations, rulings, orders or instructions issued thereunder, and

(b) Any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants) and any and all de-

clared and unpaid dividends on any shares of stock in any of said accounts, excepting from the foregoing, however, all property, rights and interests which are expressly excluded in the attached Exhibit A, and all lawful liens and setoffs of the respective institutions in the United States with whom the aforesaid accounts are maintained,

is property within the United States;

2. That the property described in subparagraph 1 hereof is owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or is evidence of ownership or control by persons, names unknown, who, if individuals, there is reasonable cause to believe are residents of a designated enemy country and which, if partnerships, associations, corporations, or other organizations, there is reasonable cause to believe are organized under the laws of a designated enemy country or on or since the effective date of Executive Order 8389, as amended, have had their principal places of business in a designated enemy country;

3. That the persons referred to in subparagraph 2 hereof are nationals of a designated enemy country;

and it is hereby determined:

4. That to the extent that the persons referred to in subparagraph 2 hereof are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country.

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended, and the term "designated enemy country" has reference to Germany or Japan.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General.

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

EXHIBIT A

[Accounts maintained in the name of Societe Bancaire Geneve, Geneva, Switzerland]

Column I	Column II	Column III
Name and address of institution which maintains account	Designation of account	Property, rights and interests in the account as of Oct. 2, 1950, excluded from this vesting order ¹
Swiss Bank Corp., New York Agency, 15 Nassau St., New York, N. Y.	Bank deposit, as described by Swiss Bank Corp., New York Agency, in its report on Form OAP-700, bearing its Serial No. 0065.	\$1,968.60 which, according to OAP-700 bearing serial No. 0065 of Swiss Bank Corp., New York Agency, represents the interest of Bela Toth.

¹ Also excluded from this vesting order are (a) any accumulations or accruals to, changes in form of, or substitutions for, any such property, rights and interests, since October 2, 1950, and (b) any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants), and any and all declared and unpaid dividends on any shares of stock, listed in Column III or excluded under (a) of this footnote.

[F. R. Doc. 51-5000; Filed, Apr. 30, 1951; 8:56 a. m.]

[Vesting Order 17665]

N. V. HOLLANDSCHE KOOPMANSBANK

In re: Accounts maintained in the name of N. V. Hollandsche Koopmansbank, Amsterdam, The Netherlands, and owned by persons whose names are unknown. F-49-505.

Under the authority of the Trading With the Enemy Act, as amended, Executive Orders 9193, as amended, 9733 and 9989, and pursuant to law, after investigation, it is hereby found:

1. That the property described as follows: All property, rights and interests in the accounts identified in Exhibit A attached hereto and by reference made a part hereof, together with

(a) Any other property, rights and interests which represent accumulations or accruals to, changes in form of, or substitutions for, any of the property, rights and interests in said identified accounts on October 2, 1950, and which are now held in other accounts being maintained as blocked or otherwise subject to the restrictions of Executive Order 8389, as amended, or regulations, rulings, orders or instructions issued thereunder, and

(b) Any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants) and any and all declared and unpaid dividends on any shares of stock in any of said accounts,

excepting from the foregoing, however, all lawful liens and setoffs of the respective institutions in the United States with whom the aforesaid accounts are maintained,

is property within the United States;

2. That the property described in subparagraph 1 hereof is owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or is evidence of ownership or control by persons, names unknown, who, if individuals, there is reasonable cause to believe are residents of a designated enemy country and which, if partnerships, associations, corporations, or other organizations, there is reasonable cause to believe are organized under the laws of a designated enemy country or on or since the effective date of Executive Order 8389, as amended, have had their principal places of business in a designated enemy country;

3. That the persons referred to in subparagraph 2 hereof are nationals of a designated enemy country;

and it is hereby determined:

4. That to the extent that the persons referred to in subparagraph 2 hereof are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country.

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended, and the term "designated enemy country" has reference to Germany or Japan.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General,

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

EXHIBIT A

[Accounts maintained in the name of N. V. Hollandsche Koopmansbank, Amsterdam, The Netherlands]

Column I	Column II
Name and address of institution which maintains account	Designation of account
The Chase National Bank of the City of New York, 18 Pine St., New York, N. Y.	(a) Miscellaneous portfolios of securities, payable in dollars and in foreign currencies—N. V. Hollandsche Koopmansbank, Amsterdam, C. Netherlands, Dutch Residents, a/c, as described by The Chase National Bank of the City of New York in its report on Form OAP-700 bearing its Serial No. 278.

[F. R. Doc. 51-5001; Filed, Apr. 30, 1951; 8:56 a. m.]

[Vesting Order 17666]

FERDINAND KAUFMANN BANKGESCHAFT

In re: Accounts maintained in the name of Ferdinand Kaufmann Bankgesellschaft, Basle, Switzerland, and owned by persons whose names are unknown. F-63-3432.

Under the authority of the Trading With the Enemy Act, as amended, Executive Orders 9193, as amended, 9733 and 9989, and pursuant to law, after investigation, it is hereby found:

1. That the property described as follows: All property, rights and interests in the accounts identified in Exhibit A attached hereto and by reference made a part hereof, together with

(a) Any other property, rights and interests which represent accumulations or accruals to, changes in form of, or substitutions for, any of the property, rights and interests in said identified accounts on October 2, 1950, and which are now held in other accounts being maintained as blocked or otherwise subject to the restrictions of Executive Order 8389, as amended, or regulations, rulings, orders or instructions issued thereunder, and

(b) Any and all rights in, to and under any securities (including, without limitation, bonds, coupons, mortgage participation certificates, shares of stock, scrip and warrants) and any and all declared and unpaid dividends on

any shares of stock in any of said accounts,

excepting from the foregoing, however, all lawful liens and setoffs of the respective institutions in the United States with whom the aforesaid accounts are maintained,

is property within the United States;

2. That the property described in subparagraph 1 hereof is owned or controlled by, payable or deliverable to, held on behalf of or on account of, or owing to, or is evidence of ownership or control by persons, names unknown, who, if individuals, there is reasonable cause to believe are residents of a designated enemy country and which, if partnerships, associations, corporations, or other organizations, there is reasonable cause to believe are organized under the laws of a designated enemy country or on or since the effective date of Executive Order 8389, as amended, have had their principal places of business in a designated enemy country;

3. That the persons referred to in subparagraph 2 hereof are nationals of a designated enemy country;

and it is hereby determined:

4. That to the extent that the persons referred to in subparagraph 2 hereof are not within a designated enemy country, the national interest of the United States requires that such persons be treated as nationals of a designated enemy country.

All determinations and all action required by law, including appropriate consultation and certification, having been made and taken, and, it being deemed necessary in the national interest,

There is hereby vested in the Attorney General of the United States the property described above, to be held, used, administered, liquidated, sold or otherwise dealt with in the interest of and for the benefit of the United States.

The terms "national" and "designated enemy country" as used herein shall have the meanings prescribed in section 10 of Executive Order 9193, as amended, and the term "designated enemy country" has reference to Germany or Japan.

Executed at Washington, D. C., on April 11, 1951.

For the Attorney General,

[SEAL] HAROLD I. BAYNTON,
Assistant Attorney General,
Director, Office of Alien Property.

EXHIBIT A

[Accounts maintained in the name of Ferdinand Kaufmann Bankgesellschaft, Basle, Switzerland]

Column I	Column II
Name and address of institution which maintains account	Designation of account
Halle & Stieglitz, 52 Wall St., New York 5, N. Y.	(a) Credit balance, and (b) stocks, as described by Halle & Stieglitz in its report on Form OAP-700.

[F. R. Doc. 51-5002; Filed, Apr. 30, 1951; 8:58 a. m.]